



STARTERS

Roasted cauliflower dip, fried chickpeas, flat bread (NF, Vegan)	16
Smoked salmon, herb cream, mizuna (GF, NF) (A)	26
Grazing board, salami, cheese, olive, condiment, crackers	42
Whipped house-made ricotta, honey, black pepper (VEG, NF)	16
Marinated olives (NF, DF, GF, Vegan)	12

SALADS AND SIDES

Many leaves salad, lemon dressing (VEG, NF, GF)	15
Caesar salad, crouton, guanciale, egg, Grana Padano (NF)	26
Roast pumpkin, pumpkin seed dukkah (NF, GF, Vegan)	16
Burrata, braised leek, preserved lemon (VEG, NF, GF)	24
Broccolini, almond cream, lemon (GF, Vegan)	18

MAINS

300g Porterhouse steak, whipped brown butter, watercress (NF, GF)	48
Pasta alla Norma, rigatoni, eggplant, ricotta salata (VEG, NF)	34

VEG - Vegetarian, NF - Nut Free, DF - Dairy Free, GF - Gluten Free
(A) Australian Origin, (M) Mixed Origin, (I) Imported Origin seafood
Public holidays attract a 15% surcharge.

PIZZA INSPIRED BY OUR NEXT GEN

MOLLY Parmesan, garlic oil, herbs, Murray River salt (VEG, NF)	24
ARCHIE Potato, rosemary, fried garlic, Grana Padano (VEG, NF)	30
CHARLIE Tomato, garlic, basil, mozzarella (VEG, NF)	28
WOLFGANG Hot salami, n'djua, taleggio, aleppo pepper (NF)	32
COCO Portobello and Markwood oyster mushrooms, gorgonzola, parsley (VEG, NF)	30
CAMILLA Tomato, smoked ham, charcuterie X.O, oregano (NF)	30
ALEXANDER Prosciutto, tomato, rocket, parmesan, cherry balsamic (NF)	32
STELLA Tomato, garlic, prawns, shallot, capers, parsley, chilli oil (NF) (M)	32
MATILDA Seasonal pizza, please ask your server for today's special.	MP

Additions

Gluten-free base	+5
Anchovies (I) / Markwood mushrooms	+5
Local salami / prosciutto / prawns	+6
Dairy-free cheese	+4

SWEET

Apple and cinnamon tart, whipped crème fraiche (GF, NF)	16
House-made vanilla ice-cream, Rutherglen Muscat affogato (GF)	20
Upgrade to Rutherglen Grand Muscat	+30
Flourless chocolate cake, tiramisu cream, pomegranate (GF, NF)	16
Ice-Cream (Mini Tub)	6
Vanilla / Chocolate / Caramel / Strawberry	

We try our best to accommodate all dietaries and whilst care is taken, all food prepared on the premises may contain traces of gluten, dairy, nut, seafood and shellfish.

BEERS AND NON-ALCOHOLIC

Bridge Road Freetime (0.5%)	8
Bridge Road Brewers Pale Ale (4.8%)	12
Peroni Nastro Azzurro (5.0%)	12
Great Northern Super Crisp (3.5%)	12
Ginger Beer	6
San Pellegrino Sparkling Water 750ml	12
Coke, Coke Zero, Sprite, Creamy Soda, Passionfruit, Solo	6
Apple Juice, Orange Juice	5
Coffee (Latte, Flat White, Cappuccino, Espresso, Long Black, Chai)	6

COCKTAILS / SPIRITS

Bonnie Spritz (Prosecco, Aperol, Lemonade)	16
Limoncello Spritz (Limoncello, Prosecco, Soda Water)	18
Vodka, Gin or Bourbon	16

Larger cocktail and drinks menu upon request.

WINES

SPARKLING	
25 All Saints Estate Prosecco	14/45
NV St Leonards Vineyard Brut	45
NV All Saints Estate Bubbly Shiraz	14/50
NV All Saints Estate Excentrique	63
WHITE	
25 All Saints Estate Riesling	43
25 All Saints Estate Pinot Grigio	14/43
25 St Leonards Vineyard Chardonnay	14/45
24 All Saints Estate Marsanne	43
25 All Saints Estate Moscato	14/39
PINK	
25 All Saints Estate Rosa	14/52
RED	
24 All Saints Estate Sangiovese Cabernet	14/45
23 St Leonards Vineyard Chilled Ruby Cabernet	14/45
24 St Leonards Vineyard Cabernet Franc	52
23 All Saints Estate 'Pierre'	18/63
23 All Saints Estate Shiraz	14/52
22 All Saints Estate Family Cellar Shiraz	100
21 All Saints Estate 'Alias II' Shiraz Muscadelle	63
22 St Leonards Vineyard Durif	14/52
22 All Saints Estate Shiraz Durif	52
FORTIFIED	
NV All Saints Estate Classic Rutherglen Muscat	15/65