



SNACKS

Milk bun, cultured butter, All Saints Estate GSM salt VEG NF - \$6 each
Compressed cucumber, cured trout roe, sea grapes NF DF GF - \$6 each
Braised lamb tartlet, pea puree NF DF - \$5 each
Beef tartare, pressed potato, duck egg NF DF GF - \$6 each
Half Dozen Oysters, shallot mignonette NF DF GF - \$38

ENTRÉE

Black radish, jersey milk ricotta, beef X.O GF NF - \$19
Celeriac, brown butter, slow cooked egg VEG GF NF - \$19
Murray cod and prawn agnolotti, consommé NF DF - \$32
Hot smoked trout, buttermilk, fennel NF GF - \$28
Venison, rocket puree, pencil leek GF DF NF - \$25

MAINS

Markwood Mushrooms maitake, peppercorn, salsa verde VGN GF NF - \$46
Octopus, skordalia, bullhorn pepper, macadamia GF DF - \$49
Lamb cutlet, radicchio, sumac, lamb bacon GF DF NF - \$52
Duck neck sausage, green garlic, All Saints Estate Rare Muscadelle jus GF NF - \$44
Wagyu Porterhouse MBS9 200g, hassle back potato, sauce verte, bone marrow NF DF GF - \$68
Coral trout, pickled mussels, Jerusalem artichoke NF GF - \$62

SIDES

Estate-grown salad, beetroot, pickled carrot, pomegranate VGN NF GF - \$16
Braised silverbeet, cheddar, compressed shallot NF - \$16
Chips, aioli NF DF GF - \$14
Roasted hispi cabbage, parsley and cauliflower puree VGN NF GF - \$16

DESSERT

Dark chocolate cake, coconut, raspberry VGN NF - \$18
Choux bun, hazelnut praline, rhubarb VEG - \$18
Espresso entremet, All Saints Estate Rare Muscat, milk chocolate NF - \$24
Charleston Jersey Brie, honeycomb, pepperberry lavosh VEG, NF - \$22

If you have food allergies, please let us know before dining.
VEG - Vegetarian, VGN - Vegan, NF - Nut Free, DF - Dairy Free, GF - Gluten Free.
Please note Mastercard, Visa and Eftpos attract up to a 1.28% surcharge.