KIN

2 courses $90 I 3 courses $125

WINE PAIRING

Estate Range: 2 course $30 I 3 course $45

Family Cellar Range: 2 course $35 I 3 course $55

OYSTERS SHUCKED TO ORDER (A)

Half Doz $42 I Doz $72

ENTRÉE

Broad bean, spring pea, jersey milk ricotta, X.O GF NF

Romanesco, cauliflower, cucumber gazpacho VGN GF NF

Mussels, gnocchi, beurre blanc NF (A)

Ox tail, coconut polenta, wattleseed GF DF NF

MAINS

Markwood Mushrooms maitake, peppercorn, salsa verde VGN GF NF

Miso Murray cod, lemon kosho, spring onion NF DF GF (A)

Venison cutlet, leek, brown butter NF

Duck, green garlic, All Saints Estate Rare Muscadelle jus GF NF

DESSERT

Coconut panna cotta, preserved rosella, vanilla VGN NF GF

Choux bun, lemon verbena, yuzu VEG NF

Chocolate Basque cheesecake, salted caramel, All Saints Estate Muscat popcorn GF NF

Charleston Jersey Brie, honeycomb, pepperberry lavosh VEG, NF

If you have food allergies, please let us know before dining.
VEG - Vegetarian, VGN - Vegan, NF - Nut Free, DF - Dairy Free, GF - Gluten Free.
(A) Australian Origin seafood

Sundays attract a 10% surcharge, while Public Holidays attract a 15% surcharge.
Please note Mastercard, Visa and Eftpos attract up to a 1.28% surcharge.