



2 courses \$85 | 3 courses \$115

WINE PAIRING

Estate Range: 2 course \$25 | 3 course \$40

Family Cellar Range: 2 course \$35 | 3 course \$55

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
Octopus, skordalia, bullhorn pepper, macadamia GF DF (A)
Venison cutlet, leek, brown butter NF
Duck, green garlic, All Saints Estate Rare Muscadelle jus GF NF

DESSERT

Dark chocolate cake, coconut, raspberry VGN NF
Choux bun, lemon verbena, yuzu VEG NF
Espresso entremet, All Saints Estate Rare Muscat, milk chocolate 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.