



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

Zucchini, stracciatella, pistachio VEG

Asparagus, herb crema, slow cooked egg VEG GF NF

Golden snapper, tomato, warrigal greens GF DF NF

Venison carpaccio, beetroot, charred leek GF DF NF

MAINS

Markwood Mushrooms lion's mane, peppercorn, salsa verde VGN GF NF

Baby barramundi, pippies, fennel, buttermilk GF NF

Lamb cutlet, radicchio, sumac GF DF NF

Spatchcock, russet potato, chicken skin crumb GF DF NF

DESSERT

Coconut tart, geraldton wax, lemongrass VGN NF

Choux bun, hazelnut praline, blood plum VEG

Dark chocolate, cherry, All Saints Estate Rutherglen Muscadelle GF NF

Saganaki, fermented honey, roasted grape VEG GF 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.
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.