



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

Parsnip, brown butter, slow cooked egg VEG GF NF

Golden snapper, tomato, warrigal greens GF DF NF

Venison, pencil leek, rocket GF NF

MAINS

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

Octopus, potato, macadamia GF DF

Lamb cutlet, radicchio, sumac GF DF NF

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

DESSERT

Coconut tart, geraldton wax, lemongrass VGN NF

Choux bun, hazelnut praline, plum VEG

Dark chocolate, cherry, All Saints Estate Rutherglen Muscadelle 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.
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.