



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

Black radish, jersey milk ricotta, beef X.O GF NF
Celeriac, brown butter, slow cooked egg VEG GF NF
Murray cod and prawn agnolotti, consommé NF DF
Venison, potato, pencil leek GF DF NF

MAINS

Markwood Mushrooms maitake, 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, rhubarb 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.