
MUSEUM DINNER

Roaming Canape on Arrival

Roasted oyster, shallot oil, shallots compressed in All Saints Estate Excentrique
House made ricotta tartlet, roasted grape and fermented honey
Lamb bacon gulida, pickled chilli, cornichon, onion

NV All Saints Estate Excentrique

Lively, eccentric tribute to Peter Brown - Pinot Noir and Chardonnay built for celebration.

Local Provençal Fish Soup

Yabby tail, rainbow trout, smoked mussel, cherry tomato, saffron

2015 All Saints Estate Alias I

Born from drought and French travels - bold, elegant, unexpected blend .

Herb Crusted Hogget Rack

Herbs from the garden, Dijon mustard, celeriac pave, black garlic

2012 St Leonards Vineyard Wahgunyah Shiraz

Iconic, powerful expression - only finest fruit, exceptional years.

Dark Chocolate, NV All Saints Estate Grand Muscat

Dark chocolate Cremeux, burnt orange, muscat meringue

2003 All Saints Estate Vintage Port

Last ever crafted - rare, rich legacy in a bottle.

