

Terrace

TWO COURSE LUNCH \$60 PER PERSON / THREE COURSE LUNCH \$80 PER PERSON
TWO COURSE WITH WINE MATCH \$80 / THREE COURSE WITH WINE MATCH \$110

ENTRÉE

Half a dozen Smoky Bay, South Australian oysters, shallot vinegar and lemon

2015 All Saints Estate Riesling

Cured wild Kingfish, cuttlefish, blood orange, crème fraîche and olives

2016 All Saints Pinot Grigio

Sweetcorn and basil velouté, smoked goat cheese dumplings

2015 All Saints Estate Marsanne

**San Daniele prosciutto, Australian asparagus, slow cooked hen's egg,
whole grain mustard dressing and truffled pecorino**

2014 St Leonards Cabernet Franc

Seared scallops, cauliflower purée, pickled and roast Jerusalem artichoke

2015 All Saints Estate Chardonnay

MAIN

Sauté of pumpkin gnocchi, white bean purée and

Annie Baxter buffalo milk cheese

2015 All Saints Estate Marsanne

**Roast fillet of Lakes Entrance Duck fish, grilled scampi, shallot purée,
squid ink pasta, Bouillabaisse dressing**

2015 St Leonards Vineyard Pinot Gris

**All Saints Estate lamb, baby artichokes, pea purée, asparagus,
broad beans, and kipfler potatoes**

2015 All Saints Estate Sangiovese Cabernet

Redgate farm Jurassic quail, Kaiserfleisch, grilled broccolini, parsnip purée

2015 All Saints Estate Grenache, Mourvèdre, Shiraz

**Char-grilled Black Angus Bavette steak (Rangers Valley NSW, pasture fed, MBS5+)
garlic cream, fondant potato and red wine sauce**

2013 St Leonards Vineyard Shiraz

SIDES \$8 EACH

Green beans, hazelnut butter

Spring salad of savoy cabbage, cos, radish, mustard fruits, pine nuts and pecorino

Roast potatoes, beef dripping, mustard and horseradish

DESSERT

Mascarpone mousse, Pedro Ximénez, strawberries and shortbread

2015 All Saints Estate Moscato

Chocolate cremoso tart, poached pear, coffee crumbs, crème fraîche ice cream

All Saints Estate Rutherglen Muscat

Warm marmalade pudding, whisky Anglaise and vanilla ice cream

All Saints Estate Rutherglen Muscadelle

Gundwring ice cream selection

2015 All Saints Estate Moscato

Cheese selection with house made quince paste and semolina crackers

Woombye Blackall washed rind, Le Marquis chèvre de Rambouillet Agour Brebis pimento

2015 All Saints Estate 'Pierre'