

ALLIS

WINE BAR
BISTRO

Daily baked focaccia, 10X tractor oil, balsamic, 12
Truffle cream and gruyere gougères 16

Crispy jacket potato, Pyengana cheddar, shiitake ketchup, caviar 24
Abrolhos Island scallops, cucumber, apple, yuzu 28
Roo tail raviolo, caramelised onion, fermented shiitake, chives 26

Twice baked soufflé, truffle, 10X smoked beets, pickled watercrest 30
Brown-buttered Blue Eye, 10X Jerusalem artichoke terrine, 40
butternut squash, dashi
Brisbane Valley quail, barbecued cauliflower, 10X quince 37
10X bitter leaf salad, Main Ridge goat's cheese, Peninsula honey 13
Potato rosti, burnt spring onion mayo, chives 13

Apricot parfait, bread & butter ice-cream, muscat grapes 18
A selection of three cheeses, crackers, condiments 39

ALLOW US MENU \$85pp

Enjoy a tasting selection of today's menu.

10% surcharge is applied on Sundays and 15% on public holidays.

