

ALLIS

WINE BAR
BISTRO

Daily baked focaccia, tractor oil, apple balsamic 12

Gruyere, truffle cream gougères 19

10X tomato consommé, cherry tomatoes, basil nasturtium, burrata 26

Confit salmon, pickled 10X beetroot, wasabi snow, yuzu, dill 30

Brisbane Valley quail, sweetcorn, pickled apple 29

Ricotta agnolotti, pine nut & caper beurre blanc, zucchini flower 38

Port Phillip red snapper, 10X leeks, Spring Bay Mussels, cider 44

Roaring Forties lamb belly, sweetbreads, minted potatoes, pickled lion's mane, lamb jus 43

10X leaf salad, Main Ridge goat's cheese & honey dressing 13

Potato rösti, burnt spring onion, chives 13

Poached Rocky Creek strawberries, vanilla custard, pink peppercorn, elderflower 19

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.

