

# ALLIS

WINE BAR  
BISTRO

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Daily baked focaccia, 10X tractor oil, apple balsamic	12
Mount Zero marinated olives, smoked spiced nuts	12
Gruyere, truffle cream gougères	12
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Fraser Island spanner crab, apple, wasabi, dill	28
Chicken & mushroom raviolo, sweetcorn, tarragon, chicken skin	25
Crispy lamb belly, caramelised celeriac, bacon, fermented wombok	25
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Caramelised onion tarte tatin, shallots, hazelnuts, thyme	30
Brown butter blue-eye, warm tartare, potato spirals	38
Quail wellington, turnip & horseradish velouté, pickled mushroom, potato	42
10X bitter leaf salad, honey dressing, Main Ridge goat's cheese	14
Salt & vinegar hashbrown chips	15
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Dark chocolate sponge, mascarpone, salted caramel, espresso	19
Selection of Australian cheese, crackers, condiments	39

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## **ALLOW US \$80pp**

*Enjoy a tasting selection of today's menu.*

