

ALLIS

WINE BAR
BISTRO

Daily baked focaccia, tractor oil, apple balsamic	12
Tempura zucchini flowers, Peninsula Pure honey	21
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10X tomato consommé, cherry tomatoes, basil zucchini, buratta	26
Confit salmon, pickled 10X beetroot, wasabi snow, yuzu, dill	30
Brisbane Valley quail, sweetcorn, pickled apple	29
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Ricotta agnolotti, pine nut & caper beurre blanc, zucchini flower	38
Port Phillip red snapper, prawn, coriander, curied Flinders mussels	44
Roaring Forties lamb belly, sweetbreads, confit potatoes, lamb jus	43
10X leaf salad, Main Ridge goat's cheese & honey dressing	13
Potato rösti, burnt spring onion, chives	13
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Poached Rocky Creek strawberries, milk ice-cream, 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.



