

ALLIS

WINE BAR

ALLOW US to share our favourite dishes **70pp**

DISCOVER a pairing of our single vineyard wines **+ 50pp**

Allis Grazing Plate 85
Selection of cheeses, pork and duck terrine, nuts and olives, 10X garden salad, mushroom parfait, crispy potato, honeycomb, quince paste, piccalilli and baguette crisps

Daily baked focaccia, 10X tractor oil 10

Mount Zero marinated olives, smoked spiced nuts 12

Tractor garden green salad, herb dressing 12

Fraser Island spanner crab crumpet, crispy chicken skin 15

Crispy Potato, smoked crème fraîche, pickled onions 13

Gruyere, truffle cream gougères 11

Burrata, charred basil zucchini, white peaches, witloff 29

Forestry mushroom parfait, puffed rice, pickled mushroom 23

Port Phillip bay snapper, avocado, citrus, coriander 28

Hazeldene chicken raviolo, pine mushroom, tarragon, spring veg, dashi sauce 26

Pork and duck terrine, piccalilli 26

Baked camembert, 10X Chardonnay, garlic, honey, rosemary 42

Selection of Australian cheese, crackers, condiments 39

Poached Rocky Creek Strawberries, white chocolate mousse, crème fraîche sorbet, basil 15

CHEESE

- Milawa Cheese Company, Gough's Bay Brie / 2022 10X Chardonnay (50ml)

A special blend of cultures is added to the milk before the curds are formed, then scooped into moulds before draining to remove excess whey. The wheels are then salted in brine before the surface is inoculated with white mould spores causing them to slowly develop a white velvety rind and mushroomy aroma. For the next two weeks, they are carefully turned by hand each day before being wrapped and delivered to us.

When ripe, the ivory white paste is soft and creamy with an open texture and delicate goat's milk flavour.

- Pyengana Cloth Matured Cheddar / 2019 SV3 Chardonnay (50ml)

Handcrafted using a 130-year-old recipe unique to Pyengana and matured in traditional cheese cloth for 12-months. Crumbly, bold and bitey.

- Grandvewe Gin Herbalist (Sheep) / 2019 Up the Hill Pinot Noir (50ml)

This special number is modelled on the famous Fleur De Marquis sheep milk cheese. Flavoured using spent native Australian botanicals from Hartshorn Distillery's gin, it has a sweet and floral character as well as lemon myrtle, anise myrtle, wattleseed and Tasmanian pepper leaf.



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ALLOW US

House baked focaccia, 10X tractor oil

Gruyere, truffle cream gougères

Pork and duck terrine, piccalilli

Fraser Island spanner crab crumpet, crispy chicken skin

Port Phillip bay snapper, avocado, citrus, coriander

Tractor garden green salad, herb dressing

Crispy Potato, smoked crème fraiche, pickled onions

Forestry mushroom parfait, puffed rice, pickled mushroom

