

ALLIS

WINE BAR
BISTRO

Daily baked focaccia, 10X tractor oil, balsamic	12
Truffle cream and gruyere gougères	16
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Crispy jacket potato, Pyengana cheddar, shiitake ketchup	24
Abrolhos Island scallops, cucumber, apple, yuzu	28
Venison, cauliflower puree, fermented shiitake, onion consommé	25
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Twice baked soufflé, truffle, 10X beetroot, pickled watercress	30
Brown-buttered Blue Eye, 10X Jerusalem artichoke terrine, butternut squash, dashi	40
Brisbane Valley quail, celeriac, 10X quince, tarragon	37
10X bitter leaf salad, Main Ridge goat's cheese & honey dressing	13
Potato rosti, burnt spring onion mayo, chives	13
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Apricot parfait, bread & butter ice-cream, vanilla	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.



