

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

**DISCOVER** a pairing of our single vineyard wines **+ 65pp**

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Allis Grazing Plate 70  
*Selection of cheeses, pork and duck terrine, mushroom parfait, honeycomb, quince paste, pickled chillis and baguette crisps*

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House baked focaccia, 10X tractor oil 10

Mount Zero marinated olives, smoked spiced nuts 12

Tractor garden green salad, herb dressing 12

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Gruyere, truffle cream gougères 11

Fraser Island spanner crab crumpet, crispy chicken skin 15

Crispy Potato, smoked crème fraiche, pickled onions 13

White and green asparagus, 62° Yolky Dokey egg, whipped potato, Ortiz anchovy, wild onion oil 19

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Forestry mushroom parfait, puffed rice, pickled mushroom 23

Bonito tartare, wasabi buttermilk, cucumber, dill, radish 28

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

Pork and duck terrine, pickled guindilla chilli 26

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

Selection of Australian cheese, crackers, condiments 39

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Baked cheesecake, orange, honeycomb ice-cream 15

## CHEESE

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- Milawa Cheese Company, Gough's Bay Bric / 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.

- Grandveve 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.



# ALLIS

WINE BAR

## ALLOW US

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Jetty Road beer & buttermilk bread, 10X tractor oil, house butter

Mount Zero marinated olives, smoked spiced nuts

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Gruyere, truffle cream gougères

Fraser Island spanner crab brioche roll, slaw, crispy chicken skin

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Forestry mushroom parfait, puffed rice, pickled mushroom

Aged rump tartare, quail egg, bone marrow butter toast, 10X turnip

Choice of:

Braised Roaring 40's lamb crumpet, mash, potato skin crumb, OR

Fennel roasted 10X carrot crumpet, hazelnut, liquorice, pickle fennel

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Add dessert \$15pp

Apple tarte tatin, vanilla bean ice cream

