

ALLIS

WINE BAR
BISTRO

Daily baked focaccia, tractor oil, apple balsamic 12

Sablé biscuit, savoury cheese custard, garden beetroot 28

Snapper tartare, apple, turnip, yuzu 30

Braised oxtail, whipped potato, pickled mushroom, thyme 32

Hapuka, artichoke, 10X chard, roast chicken dashi sauce 44

Kangaroo, 10X charred carrot, caramelised onion, liquorice 46

Twice baked cheese soufflé, creamed spinach, crispy leek 38

10X leaf salad, house dressing 14

Potato rosti, sour cream, chives 16

Bread and butter pudding, vanilla ice-cream 20

Lemon curd, caramelised white chocolate mousse, yoghurt, yuzu 20

A selection of three cheeses, crackers, condiments 39

ALLOW US MENU - OVERLEAF

10% surcharge is applied on Sundays and 15% on public holidays.



ALLIS

WINE BAR
BISTRO

ALLOW US MENU | 89pp or 105pp with dessert

Daily baked focaccia, tractor oil, apple balsamic

2011 Ten Minutes by Tractor 'Blanc de Blancs'

Sablé biscuit, savoury cheese custard, garden beetroot

2020 Ten Minutes by Tractor Estate Chardonnay

Hapuka, artichoke, 10X chard, roast chicken dashi sauce

2023 Ten Minutes by Tractor 'Wallis' Chardonnay

Braised oxtail, whipped potato, pickled mushroom, thyme

2024 Ten Minutes by Tractor 10X 'Tasmania' Pinot Noir

Kangaroo, charred 10X carrot, caramelised onion, liquorice

Potato rosti, sour cream, chives

2023 Ten Minutes by Tractor 'Mibaly' Pinot Noir

Bread and butter pudding, vanilla ice-cream

Lemon curd, caramelised white chocolate mousse, yoghurt, yuzu

2024 Ten Minutes by Tractor Sweet Allis

WINE PAIRINGS | 69pp or 79pp with dessert (60ml per pour)
