

# ALLIS

WINE BAR  
BISTRO

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Daily baked focaccia, tractor oil, apple balsamic 12

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10X tomato consommé, cherry tomato, basil zucchini, burrata 26

Confit salmon, pickled 10X beetroot, wasabi snow, yuzu, dill 30

Brisbane Valley quail, sweetcorn, pickled apple, black garlic,  
& salt baked celeriac 29

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Ricotta Agnolotti, pine nut & caper beurre blanc 10X Chard 38

Blue-Eye with, 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 15

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Rocky Creek strawberries, vanilla cream, pink peppercorn,  
lemon verbena sorbet, donut 21

A selection of three cheeses, crackers, condiments 39

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## ALLOW US MENU \$89pp

*Enjoy a tasting selection of today's menu.*

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



