



OAKDENE 4 COURSE TASTING MENU

95.00 Per Person

Pillows of Kohlrabi, Cherry, Fig & Spiced Apple Chutney,
Mulled Cider Dressing, Roasted Chestnut Dukka
Oakdene 2016 LyLy Pinot Gris

45 Degrees Slow Cooked Ocean Trout,
Baby Kipflers, Celeriac, Broad Beans & Almonds
Oakdene 2015 Liz's Chardonnay

Roast Victorian Lamb Rack,
Parsnip Puree, Heirloom Carrots, Roast Beetroot & Swede
Oakdene 2015 Bernard's Cabernets

Textures of Chocolate Belgium Chocolate Mousse, Hazelnut Sponge, Chocolate Aero,
Crunchy Chocolate Paillette, Creamy Malt Ice Cream
2015 Late Harvest Riesling

OR

Marcel Petite Comte, Local Quince,
Apple, Witlof, Candied Walnut
Marty's Muscat
(Produced by Marty)

**High Tea
@ Oakdene**

***Ask our Friendly Staff for Details
Or go to www.oakdene.com.au***

PLEASE NOTE: A 20% surcharge will apply on Public Holidays