



Entrée

Charcuterie

A Selection of House Cured Meats, Pork Rillettes & Salami,
Pickled Vegetables, Marinated Local Feta
39 (Min 2 Persons)

Fresh St Helens Pacific Oysters (6)
Pickled Papaya, Crispy Shallots, Kaffir Lime, Green Chilli Dressing
22

Black Angus Beef Tartare, Manjimup Shaved Black Truffle,
Foie Gras, Confit Egg Yolk, Sour Dough Wafers
22

45 Degrees Slow Cooked Ocean Trout,
Baby Kipflers, Celeriac, Broad Beans & Almonds
17

Burgundy Braised Baby Mushrooms, Smoked Bacon, Garlic, Thyme,
Truffle Potato Foam
17

Crispy Soft Shell Crab, Soy Bean Chilli Jam,
Nashi Pear & Celeriac Remoulade
19

Cauliflower & Black Truffle Soup, Parmesan Pangrittata & Truffle Honey
16

Pillows of Kohlrabi, Cherry, Fig & Spiced Apple Chutney,
Mulled Cider Dressing, Roasted Chestnut Dukkha
17



Main Course

Today's Fresh Market Fish
Lemon & Parsley Butter Sauce, Steamed French Beans
M.P

Confit Chicken & White Truffle & Porcini Tortellini,
Pumpkin, Black Garlic, Baby King Browns, Porcini Veloute
36

Roast Victorian Lamb Rack
Parsnip Puree, Heirloom Carrots, Roast Beetroot & Swede
35

Linguini, Local Pippies, Liz's Chardonnay, Chilli, Parsley,
Bottarga & Oakdene Olive Oil
34

Local Portarlinton Sea Bounty Mussels
Steamed in a Provencal Tomato & Saffron Broth, Charred Chilli Butter Sour Dough
29

14hr Slow Cooked Brisket, Braised in Abbotsford Porter Stout, Cajun Black Beans,
Smoked Paprika & Bacon Cassoulet
35

Potato & Ricotta Gnocchi, Sweet Potato, Black Truffle
Raisins, Pine Nuts, Watercress & Truffle Pecorino
32

Sides 10

Duck Fat Roast Potatoes, Thyme & Garlic
Steamed Mixed Greens
Cauliflower Gratin
Beer Battered Chips



Grill Section

Black Angus 150 Day Grain Fed Eye Fillet
(300g)
55

Black Angus 150 Day Grain Fed Rib Eye (No Bone)
(350g)
49

Malaysian Spiced Whole Char-Grilled Spachcock,
Pickled Red Cabbage Slaw, Nahm Jim Syrup
37

All Steaks are Served with Steamed French Beans

Sauces 4.50

Black Truffle Butter
Green Peppercorn Sauce
Blue Cheese & Mushroom Sauce

Sides 10

Duck Fat Roast Potatoes, Thyme & Garlic
Steamed Mixed Greens
Cauliflower Gratin
Beer Battered Chips



Dessert

Rhubarb, Apple & Cinnamon Crumble, Saffron & Honey Custard 17

Slow Baked Marshmallow Meringue, Lemon & Raspberry Curd,
Hazelnut Crunch, Crème Fraiche Sherbet 17

Textures of Chocolate Belgium Chocolate Mousse, Hazelnut Sponge, Chocolate Aero,
Crunchy Chocolate Paillette, Creamy Malt Ice Cream 18

Marcel Petite Comte, Local Quince, Apple, Witlof, Candied Walnut 17

Chef's Selection of House Made Ice Creams & Sorbets 15

Oakdene Tasting Plate \$20 per person

Chef's selection of desserts & ice cream served on a platter to share
(Minimum 2 people, \$20 per person)

Cheese

Marcel Petite Comte (Franche-Comté)

Made from unpasteurized milk, its quality & flavor characteristics vary between producers,
the texture is relatively hard & flexible, & the taste is strong & slightly sweet.
24 months aged

Bleu de Laqueuille (Laqueuille)

Made during the summer & autumn months from the pasteurized milk of Saler cows.
It proffers a creamy, smooth texture complemented by a spicy, slightly salty & tangy flavour

Fromage D'Affinois (Southern Rhone Alps)

A French double-cream soft cheese made from cows milk, has a mixed washed white rind
that has a soft silky texture as it ripens & a slightly pungent aroma.

Le Artisan La Rouge Washed Rind (Timboon)

Strong pungent flavours, yet complex with a surprisingly oozy texture when ripe.
3 – 4 weeks aged

Individual Cheese \$15, Small Selection \$29, Large Selection \$45