



### **Snacks + Small Plates**

Marinated Olives 7

Pork Jowl Croquette, Apple Puree 4 Each

Sydney Rock Oysters, Champagne Granita, Finger Lime 4.5 Each, ½ Dozen 24

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Lamb Rib Brik Cigar, Yoghurt, Sumac, Pomegranate, Toasted Seeds  
20

Beetroot + Goats Cheese Salad, Torched Peach, Saltbush, Rye  
19

Grass Fed Beef Tartare, Gribiche, Mustard Cress, Puffed Tendon, Preserved Egg  
21

Hiramasa Kingfish Sashimi, Ponzu Vinegar, Black Garlic, Pickled Cumquat  
22

Chef's Charcuterie Selection to Share, Pickles + Bread  
20pp (minimum 2 people)

***Menu is subject to change & seasonal availability***



### **Larger Plates + Sides**

Cone Bay Barramundi, White Bean Skordalia, Steamed Goolwa Pippies, Sauce Vierge  
37

Miso Glazed Chicken Breast, Shiitake + Ginger Broth, Fondant Daikon  
35

Confit Pork Belly, Red Cabbage Puree, Shallot, Green Apple, Mustard  
36

Handmade Potato Gnocchi, Wild Mushrooms, Soubise, Kale, Truffled Pecorino  
32

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Black Angus Beef, Potato + Confit Onion Terrine  
Truffle Butter or Green Peppercorn Sauce  
300g Sirloin 48  
220g Fillet 55  
500g Rib Eye 70

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Russet Potato Chips, Truffle Aioli, Sea Salt 10  
Iceberg, Pancetta, Egg, Parmesan, Anchovy Mayonnaise 13  
Roasted Baby Carrots, Goat's Curd, Dukkah 12  
All Three 30

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### **Dessert + Cheese**

Dark Chocolate Marquis, Honeycomb, Raspberry, Mint 17  
Fromage Blanc Cheesecake, Brûléed Figs, Burnt Honey, Sable 17  
Vanilla & Kaffir Lime Panna Cotta, Confit Pineapple, Toasted Coconut 17

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Oakdene Dessert Tasting Plate for 2, 40  
Offers a selection of all 3 desserts on a platter to share

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Tarwine River Blue, Berry Creek, Gippsland 12  
A cheese for blue lovers and novices alike, the rich buffalo milk combines with the mould delivering a soft creamy mouth feel with an slight savoury flavour profile that finishes with a lingering lactic sweetness

Pyengana Cheddar, Tasmania 12  
An open textured Cheddar which can have a crumbly curd structure. Being a handmade farmhouse cheese, variations in character will appear determined by the season and conditions when the cheese was made, however flavour + aromas are reminiscent of summer grass, herbs + honey.

Drysdale Goat's Saltbush Chevre, Bellarine Peninsula 12  
A soft + fresh farmhouse goat cheese rolled in ash made from local saltbush.

All Three 32

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