



Snacks + Small Plates

Marinated Olives 7

Pig's Head Croquette, Apple 4/each

Coffin Bay Pacific Oysters, Liz's Chardonnay Dressing 4.5/each ½ Dozen 24

Beef Tartare, Puffed Beef Tendon, Salted Yolk 6/each

Whipped Cod Roe, Charred Baguette, Caviar 13

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Pork Terrine, Pickled Carrot, Sherry Dressing, Crostini

17

Summer Tomato Salad, Drysdale Goat's Curd, Saltbush, Black Garlic, Rye Crumb

19

Buttermilk Fried Chicken, Fermented Chilli, Jalapeño, Nori Salt

18

Cured Ocean Trout, Avocado + Wasabi Puree, Puffed Tapioca

21

Grilled Octopus, Saffron, Potato, Chorizo, Foraged Herbs, Bone Marrow

22

Chef's Charcuterie Selection to Share, Pickles & Bread

20pp (*minimum 2 people*)



Larger Plates + Sides

Cone Bay Barramundi, Shaved Fennel, Dill & Radish Salad, Seaweed Butter
36

Miso Glazed ½ Bannockburn Chicken, Grilled Spring Onion, Lime
35

12 Hour Pork Belly, Cauliflower, Morcilla Pudding, Compressed Apple
36

Potato Gnocchi, Wild Nettles, Asparagus, Broad Bean, Truffled Pecorino
32

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Black Angus Beef, Burnt Onion, Charred Broccolini

Truffle Butter or Green Peppercorn Sauce

300g Sirloin 48

220g Fillet 55

700g Dry-Aged Club Steak 95 to share

(Allow 40 minutes for Medium)

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Russet Potato Chips, Truffle Aioli, Sea Salt 10
Shaved Fennel, Radish + Purple Onion Salad, Sherry Vinaigrette 10
Charred Broccolini, Almond Cream, Hazelnut Dukkah 12
All Three 28



Dessert + Cheese

Dark Chocolate Marquis, Honeycomb, Raspberry, Mint 17
Fromage Blanc Cheesecake, Balsamic Strawberries, Shortbread Crumb 17
Vanilla & Kefir 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

L'Artisan Fermier, Timboon 12

A semi-hard, smear ripened cheese reminiscent of a classical Morbier with an Ash layer through its centre

Lady Julia Cheddered Buffalo, Yambuk 12

A cheddar made from Buffalo milk that packs a punch like a great aged cheddar should. The sweetness of the milk comes through along with a salty & nutty finish.

All Three 32