



### **Snacks + Small Plates**

Marinated Mount Zero Olives 7

Pork Jowl Croquette, Apple Puree 5 Each

Tempura Eggplant, Burnt Honey, Chives 9

Freshly Shucked Oysters, Mignonette Dressing, 4.5 Each, ½ Dozen 24

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Tempura Zucchini Flower, Stracciatella, Heritage Tomato, Black Garlic 19

Seared Japanese Sea Scallops, Morcilla Pudding, Sweet Corn 21

Crispy Lamb Brik Cigar, Labne, Pomegranate, Burnt Lime 21

Hiramasa Kingfish Sashimi, Ponzu Vinegar, Pickled Radish,  
Squid Ink Cracker, Green Goddess 21

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

*Menus are subject to seasonal change & availability*



### Larger Plates + Sides

Petuna Ocean Trout, White Bean Puree, Heirloom Tomato, Burnt Lemon 36

Confit Pork Belly, Red Cabbage Puree, Cider Mustard, Compressed Apple, 37

Aylesbury Duck Breast, Sour Plum, Leg Croquette, Orange Braised Witlof 38

Charred Broccoli, Fermented Quinoa, Pine Nut, Capers + Pickled Raisons 32

½ Slow Cooked Saltbush Lamb Shoulder for 2

Smoked Eggplant, Toasted Seeds

(Allow 30 Minutes)

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150 Day Grass-Fed Black Angus Beef, Potato + Shallot Terrine

Truffle Butter or Green Peppercorn Sauce

300g Sirloin 48

220g Fillet 55

500g Rib Eye 70

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Sebago Potato Chips, Truffle Aioli 10

Locally Grown Salad Leaves, Soured Shallots, Hazelnut, Sherry Dressing 10

Steamed Green Beans, Persian Feta, Almonds 12

All Three 29

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### **Dessert + Cheese**

Caramelised White Chocolate Parfait, Raspberry Gel 17  
Fromage Blanc Cheesecake, Brûléed Figs, Pedro Ximenez 17  
Spiced Caramel Poached Pineapple, Coconut Sorbet, Pain D'Epice 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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