



Entrée

Charcuterie
House-Made Terrine, Assorted Salumi, Jamon,
Chicken Parfait, Pickles & Baguette
18 per person

Heirloom Tomato Salad, Stracciatella Di Bufala, Basil, Nasturtium Oil, Crostini
18

Buttermilk Fried Chicken, Fermented Chilli Aioli, Jalapeño, Nori Salt
18

Masterstock Braised Lamb Ribs, Sheep's Yoghurt, Toasted Seeds, Coriander
16

Lightly Cured Petuna Ocean Trout, Avocado, Beetroot, Citrus
21

Charred Octopus, Chorizo, Kipfler, Saffron, Capers, Grapefruit, Bruce's Herbs
21



Main Course

Market Fish of the day
M.P

Dry-Aged Aylesbury Duck Breast, Caramelised Witlof,
Smoked Orange Butter Sauce, Radish Flowers
38

Lamb Rack, Lamb Short Rib Croquette, Miso Eggplant,
Piperade, Black Truffle Jus
38

Crispy Berkshire Pork Belly, Cauliflower Creme, Morcilla Pudding,
Soused Apple & Pickled Mustard Seeds
35

Our Potato Gnocchi, Asparagus, Peas, Broad Beans,
Nettle & Zucchini Puree, Truffled Pecorino
32

150 Day Grain Fed Black Angus Beef, Comté Dauphine, Onion Jam,
Truffle Butter or Green Peppercorn Sauce

Flat-Iron (250g) 40
Porterhouse (300g) 45
Eye Fillet (220g) 55

Sides

Heirloom Carrots, Goat Curd, Burnt Honey, Sesame 12
Shaved Fennel & Apple Salad, Soured Shallots, Pecorino 10
Thrice Cooked Russet Potato Chips, Truffle Aioli 10
Blackened Kent Pumpkin, Harissa, Buttermilk, Toasted Seeds 13



Dessert

Lavender Crème Brûlée, White Chocolate Crumb
Crème Fraiche Sorbet
17

Macerated Strawberry Shortcake, Strawberry Yoghurt,
Vanilla Bean Ice-Cream
17

Honey Parfait, Citrus Gel, Lemon & Pecan Crumb
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 Comté (France)

Aged 24 Months

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

Clawson Blue Stilton (England)

Clawson Blue Stilton is an award winning cheese made in the heart of the Vale of Belvoir by Master Cheesemakers who began crafting cheese over 100 years ago. It is ready at around eight weeks old and is crumbly and creamy with a bold and expressive flavour. The perfect Stilton will have the telltale blue veins radiating from the centre and a distinctive tangy flavour.

Truffle Infused Rouzair Brie De Nangis (Brie, France)

A milder, more buttery brie, it almost disappeared from production but has seen a revival over the past few decades. It is very creamy and smooth and has a slightly chalky center that becomes runny with age. We have layered the brie with fresh Perigord Black Truffles to add another level of flavour.

Individual Cheese \$14, Small Selection \$22, Large Selection \$30