



### **Snacks + Small Plates**

Marinated Mount Zero Olives 7

Fried Salt + Vinegar Saltbush 6

Freshly Shucked Oysters, Mignonette + Lemon 4.5 Each

Grilled Lamb Rib, Pedro Ximenez, Yoghurt 7 Each

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Farmhouse Pork Terrine, Gentleman's Relish, Parsley Salad, Zucchini Pickle 16

Cauliflower + Parmesan Velouté, 63° Egg, Rye Crumbs, Black Truffle 19

Paroo Kangaroo Carpaccio, Macadamia Cream,  
Pickled Beetroot, White Truffle 20

BBQ Fremantle Octopus, Grilled Chorizo, Potato, Saffron Aioli,  
Smoked Bone Marrow 21

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

*Menus are subject to seasonal change & availability*



**Larger Plates + Sides**

Confit Aylesbury Duck Leg, Braised Du Puy Lentils, Pancetta,  
Jerusalem Artichoke 33

Roast Berkshire Pork Belly, Caramelised Apple, Celeriac Remoulade,  
Pork Hock Croquette 35

House-Made Saffron Linguine, Sea Bounty Mussels, Calamari, Clams,  
Marron + Fennel Bisque 36

House-Made Potato Gnocchi, Butternut Pumpkin, Kale, Almond + Sage Beurre  
Noisette, Truffled Pecorino 32

Red Wine Braised Wagyu Beef Cheek, Pomme Puree, Bourguignon Garnish 36

½ Slow Cooked Saltbush Lamb Shoulder for 2  
Smoked Eggplant, Charred Lime  
(Allow 30 Minutes)  
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150 Day Grass-Fed Black Angus Beef, Pomme Puree, Black Cabbage  
Truffle Butter or Oakdene Shiraz Jus  
250g Sirloin 44  
220g Fillet 49

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Duck Fat Roast Kipfler Potatoes, Confit Garlic + Rosemary 12  
Charred Baby Cos, Anchovy Dressing, Pecorino, Rye Crumb 12  
Steamed Winter Greens, Feta, Lemon + Olive Oil 12  
All Three 32

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### **Dessert + Cheese**

'Native Pavlova' Lemon Aspen, Bush Plum, Emu Apple,  
Lemon Myrtle, Strawberry Gum 17

Valrhona Chocolate Fondant, Tonka Bean Ice Cream,  
Cherry Gel, Chocolate Tuile 17

Chestnut Buttermilk Panna Cotta, Burnt Honey, Spiced Quince,  
Ginger Wafer 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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