



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, Local Goat's Curd, 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

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

House-Made Potato Gnocchi, Wild Mushrooms, Onion Soubise, Saltbush +
Kale 32

½ Pineapple + Miso Glazed Bannockburn Chicken for 2
Pickled Papaya, Apple + Black Sesame
45

½ Slow Cooked Saltbush Lamb Shoulder for 2
Smoked Eggplant, Toasted Seeds
(Allow 30 Minutes)
55

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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

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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

Poached Local Quince, Whipped Vanilla Ricotta, Pistachio Pashmak 17
Chargrilled Pineapple, Coconut Sorbet, Gingerbread, Pineapple Crisp 17
Oakdene Cherry Ripe 19

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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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Tarwin 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 a slight savoury flavour profile that finishes with a lingering lactic sweetness

Stokes Point Smoked Cheddar, Tasmania 12

A naturally smoked + matured cheese, smoked with local hardwood + aged for a minimum of 9 months. The cheddar offers a delicious smokey aroma with a creamy cheddar bite.

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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