



Oakdene Christmas Menu 2017
\$59 Per Person

Entrées

Smoked Chicken & Fennel Terrine

Jamie's Piccalilli, Melba Toast *(GF Toast Available)*

Heirloom Beetroot Tartlet (V)

Drysdale Goat Curd, Toasted Pine Nuts, Sweet Pickled Shallots

Sugar Cured Ocean Trout Gravalax (GF)

Local Sea Succulents, Radish, Spring Onion, Avocado,
Honey Mustard Vinaigrette

Mains

Chargrilled Black Angus Tenderloin (GF)

Local Asparagus, Quinoa, Feta & Apricot Roasted Wood Mushroom

Huon River Crispy Salmon Fillet (GF)

Shredded Baby Fennel, Zucchini & Finger Lime Salad
Lemon Beurre Blanc

Ricotta & Parmesan Gnocchi (V)

Tomato & Basil Ragu, Rocket & Parmesan

Desserts

Valrhona Chocolate & Hazelnut Delicé (GF)

Vanilla Bean Ice Cream

Mango & Coconut Pannacotta (GF Tuile Available)

Coconut Tuile

Cheeses (GF Biscuits Available)

Individual Selection of Cheese & Biscuits