



WELCOME TO OAKDENE

The 30 acre Oakdene Vineyard was established in 2001 with plantings of Pinot Noir, Chardonnay and Shiraz. Sauvignon Blanc, and a second block of Shiraz were added in 2002, and then Pinot Gris, and a small block of Merlot, Cabernet Franc and Cabernet Sauvignon in 2008. 2005 marked our first vintage producing small amounts of Elizabeth Chardonnay, Peta's Pinot Noir and William Shiraz, Sauvignon Blanc and Yvette Sparkling followed in 2006, Jessica Sauvignon in 2008 and finally Pinot Grigio & Bernard's Cabernets in 2011.

Our wines have been awarded medals and trophies at major wine shows and have held a 5 red star rating in 'James Halliday's Australian Wine Companion' for the past 4 years.



In January 2004 Oakdene Restaurant (now Marty @ Oakdene) was opened in the original homestead on the property, with views of our eclectic garden and vineyard setting. We offer fresh European influenced Australian cuisine, using the finest local and regional ingredients.

With his loyal and dedicated team of chefs and front of house staff, Oakdene has become renowned for its consistent high standards of food and service over the years and has become a firm favourite amongst locals and tourists globally. The team has gained accolades and awards both regionally and nationally at the highest level with recognition of their efforts from major Australian and international food critics.

All of our current release wines are available by the glass and bottle in the Restaurant, including some great back vintages from the cellar. Oakdene Wines are also available to taste and purchase from our cellar door 7 days a week from 10am to 4pm

Marty

@ OAKDENE 

			
Sparkling			
N.V.	Oakdene Brut, Bellarine Peninsula, Geelong	\$11	\$39
2015	Oakdene 'Yvette', Bellarine Peninsula, Geelong	\$15	\$56

White			
2017	Oakdene Blue Label Sauvignon Blanc, Bellarine Peninsula, Geelong	\$11	\$39
2018	Oakdene Pinot Grigio, Bellarine Peninsula, Geelong	\$12	\$45
2016	Oakdene 'Jessica' Sauvignon Blanc, Bellarine Peninsula, Geelong	\$14	\$52
2017	Oakdene Blue Label Chardonnay, Bellarine Peninsula, Geelong	\$11	\$39
2017	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$14	\$52

Rose			
2018	Oakdene Rose	\$12	\$45

Red			
2017	Oakdene Blue Label Pinot Noir, Bellarine Peninsula, Geelong	\$11	\$39
2016	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$16	\$68
2016	Oakdene Blue Label Shiraz, Bellarine Peninsula, Geelong	\$11	\$39
2017	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	\$16	\$68
2016	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong	\$14	\$59

			
Dessert and Fortified Wines			
2018	Oakdene Late Harvest Riesling, Bellarine Peninsula 60ml	\$11	\$39
NV	Marty's Muscat, Bellarine Peninsula 60ml	\$14	
NV	Penfolds Grandfather Tawny Port, South Australia 60ml	\$19	
NV	Barbadillo La Cilla Pedro Ximinez Jerez-Xeres-Sherry 60ml	\$14	
	Le Birlou Apple & Chestnut Liqueur 30ml	\$15	
	Dobson's Le Caf Coffee & Maple Liqueur 30ml	\$18	
	Carvo Caramel & Vodka Infusion 30ml	\$16	
	Bertrand Chocolat 30ml	\$14	

Affogato with your choice of \$16
Frangelico, Applewood Espressocello, Dobson's Le Caf Coffee & Maple, Carvo Caramel & Vodka Infusion, Bertrand Chocolat or Disaronno Originale Amaretto



Museum List

Each year we put away small volumes of our Single Vineyard Chardonnay, Pinot Noir and Shiraz to create an Oakdene 'museum' to enjoy in years to come. All wines are carefully cellared on site, and closed with screw cap to assist with consistent development in bottle. Available by the bottle in the restaurant only, until sold out.

Oakdene Chardonnay

2016	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$60
2015	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$64
2014	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$70
2013	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$74
2012	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$80
2011	Oakdene 'Elizabeth' Chardonnay, Bellarine Peninsula, Geelong	\$74

Oakdene Pinot Noir

2015	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$70
2014	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$75
2013	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$80

Oakdene Shiraz

2016	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	\$75
2014	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	SOLD OUT
2011	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	SOLD OUT
2009	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	\$90

Oakdene Cabernets

2015	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong <i>Blend of 47% Merlot, 40% Cabernet Franc and 13% Cabernet Sauvignon</i>	\$65
2013	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong <i>Blend of 58% Merlot, 30% Cabernet Franc and 12% Cabernet Sauvignon</i>	\$75
2012	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong <i>Blend of 37.5% Cabernet franc, 37.5% Cabernet Sauvignon and 25% Merlot</i>	\$80



Producers We Like

2007 P.Louis Martin Bouzy Grand Cru Brut, Champagne	\$125
2014 Snake & Herring High & Dry Riesling, Porongurup, WA	\$58
2014 Snake & Herring Corduroy Chardonnay, Margaret River, WA	\$75
2015 Simonnet-Febvre Chablis Premier Cru 'Vaillons', Burgundy	\$95
2014 Tolpuddle Chardonnay, Coal River Valley, Tasmania	\$98
2016 Pink Claw Grenache Rose, Mornington Peninsula	\$48
2015 'Barossa Babe' Shiraz, Barossa Valley	\$90
2015 Shaw & Smith Shiraz, Adelaide Hills	\$100
2015 M. Chapoutier Grenache, Syrah Côtes – Du – Rhône, Rhône Valley	\$45
2015 'Coat of Arms' Cabernet Sauvignon, Geographe, W.A	\$80

Cellar List

2006 Cornelius Sauvignon Blanc, Bellarine	\$150
2006 Cornelius Pinot Gris, Bellarine	\$150
1999 Penfolds Bin 707, Cabernet Sauvignon, SA	\$750
2003 Wolf Blass Grey Label, Cabernet Sauvignon, SA	\$120
2005 Cornelius, Syrah, Bellarine	\$150

Beer

James Boags Light, Tasmania	\$7
James Boags, Crown Lager	\$8
Furphy Refreshing Ale, Geelong	\$9
Corona, Peroni	\$9
Flying Brick Apple Cider, Curlewis	\$9
Little Creatures Pale Ale, Geelong	\$10

Vodka

Grey Goose	\$11
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Gin

Roku Gin, Japan	
<i>Roku is Japanese for "Six" which refers to the six Japanese botanicals used. Cherry blossoms, cherry leaves, sencha, gyokuro, sanshō pepper & yuzu are utilized along with eight other traditional gin botanicals</i>	\$14
<i>Recommended to be served with tonic & ginger</i>	
Hendricks Gin, Scotland	\$16
<i>Hendrick's Gin is infused with the curious, yet marvellous, essences of rose and cucumber, delectably supported by no less than 11 botanicals from the four corners of the world</i>	
<i>Recommended to be served with tonic & cucumber</i>	
Ink Gin, Northern Rivers of N.S.W	\$20
<i>Ink Gin is the world's first all natural, colour changing craft gin. Distilled with a mix of 13 organic Australian native & traditional botanicals before being infused with the colour changing properties of an exotic flowering legume from Thailand known as the Butterfly Pea (Clitoria ternatea)</i>	
<i>Recommended to be served with tonic, squeeze of lime & rosemary</i>	

Rum

Sailor Jerry Rum	\$10
Stolen 'White' Rum, New Zealand	\$12
Stolen 'Gold' Rum, New Zealand	\$12

Bourbon

Labrot & Graham Woodford Reserve	\$10
Makers Mark	\$11

Whisky

Jameson Irish Whisky	\$8
Johnnie Walker Black Label	\$10
Glenfiddich Single Malt, Speyside	\$12
Glenmorangie Single Malt, Highlands	\$14
Dalwhinnie, Single Malt, Highlands	\$15

Mixers + \$2.5

Marty

@ OAKDENE 

Aperitifs

Campari, Pimms	\$8
Classic Champagne Cocktail	\$15

Digestives

Applewood Espressocello	\$9
Frangelico	\$8
Grand Marnier	\$10
Dom Benedictine	\$10
Disaronno Originale Amaretto	\$10
Courvoisier VSOP	\$18

Non Alcoholic

San Pellegrino	\$9.5
San Pellegrino Sparkling 500ml	\$5.5
Coke, Diet Coke, Lemonade, Lemon Squash	\$5
Lemon, Lime & Bitters	\$5
Orange, Tomato, Apple Juice	\$5

Teas

English Breakfast	\$5
Early Grey	
Chai Tea	
Lemongrass & Ginger	
Peppermint	
Chamomile	
Sencha	