

Marty

@ OAKDENE 

Option 1 – \$49/person – Chef’s 3-Course Menu*
(8 - 100 Guests)
(Excludes Beverages)

Entrée:

Charcuterie & Dip Board (shared):
A Selection of Fine Cured Meats, Dips, Local Feta & Pickled
Vegetables, served with Sourdough

Main Course:

Black Angus Braised Brisket, Paris Mash,
Confit Shallot, Bacon Lardons, Mushroom, Jus

Dessert:

Blueberry Panna Cotta, Lemon Curd, Coconut Crumb

****Please note this menu is not available on Saturday Nights***

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**Option 2 – \$69/person – Chef’s 3-Course Menu
(8 - 18 Guests)
(Excludes Beverages)**

Entrée

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

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

Lightly Cured Petuna Ocean Trout, Avocado, Beetroot, Citrus

Main Course

Black Angus Braised Brisket, Paris Mash,
Confit Shallot, Bacon Lardons, Mushroom, Jus

Cone Bay Barramundi, Green Leaf Salad, Sherry Dressing

Confit Aylesbury Duck Leg, Du Puy Lentils, Bacon, Apple, Jus

Selection of side dishes to share

Dessert

Oakdene Chef’s Selection Tasting Platters

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**Option 3 – \$85/person – Chef’s 4-Course Menu
(8 - 100 Guests)
(Excludes Beverages)**

Entrée (Shared)

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

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

Lightly Cured Petuna Ocean Trout, Avocado, Beetroot, Citrus

Main Course (Shared)

Black Angus Braised Brisket, Paris Mash,
Confit Shallot, Bacon Lardons, Mushroom, Jus

Cone Bay Barramundi, Green Leaf Salad, Sherry Dressing

Confit Aylesbury Duck Leg, Du Puy Lentils, Bacon, Apple, Jus

Selection of side dishes to share

Dessert & Cheese (Shared)

Oakdene Chef’s Selection Tasting Platters

A selection of Australian & Imported cheeses served with season fruit, jam & crackers

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**Option 4 - \$95/person Chef's 4-Course Regional Tasting
Menu (8 - 100 Guests)
(Includes Beverages)**

Heirloom Tomato Salad, Fresh Curd, Basil, Nasturtium Oil, Crostini
Oakdene 2015 'Yvette' Sparkling

Lightly Cured Petuna Ocean Trout, Pickled Cucumber,
Salt & Vinegar Potato, Citrus Emulsion
Oakdene 2016 'Jessica' Sauvignon

***2018 Halliday Wine Companion, Best of the Best by Variety - Sauvignon
Blanc, 96 points***

Lamb Rack, Short-Rib Lamb Croquette, Eggplant, Piperade
Oakdene Museum Wine

Honey Parfait, Lemon & Pecan Crumb, Lemon Gel
2018 Late Harvest Riesling

OR

L'Artisan Fermier
Marty's Muscat

Produced by Marty & the Oakdene team on the Bellarine Peninsula