



## Snacks

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Marinated Mount Zero Olives 7

Fried Salt + Vinegar Saltbush 6

Panko Crumbed Oysters, Aioli + Fried Parsley 4.5 Each

Grilled Lamb Rib, Pedro Ximenez, Yoghurt 7 Each

Salt + Pepper School Prawns, Sriracha + Lemon 10

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## Small Plates

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

Cauliflower + Chestnut Velouté, 63° Egg, Sourdough Crumbs + Truffle Oil 16

Hickory-Smoked Salmon Terrine, Burnt Apple, Sourdough Croutons 18

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

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

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**Menus are subject to seasonal change & availability**



## Larger Plates + Sides

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Fish of the Day  
Market Price

Pan Roast Aylesbury Duck Breast, Cauliflower Cream, Shaved Brussel, Pear 36

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

House-Made Spaghetti, South Australian Prawns, Chilli, Garlic,  
Local Samphire + Liz's Chardonnay 36

Our Potato Gnocchi, Wild Mushrooms, Kale, Beurre Noisette,  
Truffled Pecorino 32

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

½ Slow Cooked Saltbush Lamb Shoulder for 2  
Ancient Grains, Smoked Eggplant  
(Allow 30 Minutes)  
59

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150 Day Grass-Fed Black Angus Beef, Pomme Puree, Broccolini  
Choice of Peppercorn Sauce, Café de Paris Butter or Oakdene Shiraz Jus  
300g Sirloin 45  
250g Fillet 52  
400g Scotch 55

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Hand Cut Chips, Confit Garlic Aioli 12  
Steamed Winter Greens, Persian Feta 12  
Charred Baby Cos, Anchovy Dressing, Pecorino, Rye Crumb 12

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## Desserts

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**Chef's Tart of the Day 13**

Valrhona Chocolate Fondant, Vanilla Ice Cream, Cherry Gel, Chocolate Tuile 17

Smoked Chestnut Parfait, Pear, Local Quince + Ginger Crumb 17

### **Oakdene Dessert Tasting Plate for 2, 40**

Offers a selection of all 3 desserts on a platter to share

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## Cheese

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### **L'Artisan Fermier, Geelong 12**

L'Artisan Fermier is a semi-hard, smear ripened cheese reminiscent of a classical Morbier with an ash layer through its centre. It has a buttery, well-rounded flavour with the slightest nutty finish and develops a stronger earthy character as it matures.

### **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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