



Oakdene Wild Fire Winter Banquet

Friday 16th August 2019

We're excited to welcome the return of the Wild Fire Winter Banquet at Marty @ Oakdene for 2019.

Enjoy a 5-course degustation banquet menu including matched beverages & wines throughout the evening in the surrounds of the ever-changing eclectic magic of Oakdene.

This year, we've created another delicious degustation banquet menu designed to warm you from the inside out. The menu will feature locally grown, sourced & foraged produce with the main ingredient cooked over fire using coals, vines & spices to infuse flavour.

On Arrival...

All Spice & Good Tidings Cocktail

Using Vodka, Cointreau & citrus we add an addition of cranberry and all spice to get those more traditional Winter flavours and scents, but it drinks like a tall, easy Collins

To get the taste buds going...

Pacific Oyster Baked Rockefeller

1st

South Australian Prawns flame grilled over Redgum, pineapple yakitori, padron pepper, spring onion and confit garlic miso

2018 Oakdene Blue Label Chardonnay

2nd

Charred local calamari, wombok, papaya, apple and palm sugar vinaigrette

2018 Oakdene Blue Label Pinot Grigio

3rd

Aylesbury duck glazed with fermented chilli, chive pancakes, house made kimchi and sauce tonkatsu

2018 Oakdene Blue Label Pinot Noir

4th

Whole spit roasted lamb, smoked eggplant, freekah, pomegranate and minted local goat's yoghurt

2017 Oakdene Blue Label Shiraz

5th

Honey and rosemary vine-roasted pear, smoked vanilla bean and chestnut parfait

2018 Oakdene Late Harvest Riesling