



Oakdene 4-Course Tasting Menu

95.00/person

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Grilled Lamb Rib, Pedro Ximenez, Local Goat's Yoghurt + Lime
Oakdene 2017 'Jessica' Sauvignon

BBQ Fremantle Octopus, Grilled Chorizo, Potato, Saffron Aioli,
Smoked Bone Marrow
2017 Oakdene 'Liz's' Chardonnay

Pan Roast Aylesbury Duck Breast, Cauliflower Cream, Shaved Brussel, Pear
2018 Peta's Pinot Noir

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Smoked Chestnut Parfait, Pear, Local Quince + Ginger Crumb
2018 Late Harvest Riesling

OR

Chef's Cheese Selection
Marty's Muscat

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Menus are subject to seasonal change & availability