



by Simon Lillico

PLATTERS

Cheese platter	35.00
Four local cheese, relishes, house-made bread	
Oak Estate platter	54.00
Duck pate, pork terrine, burnt butter, smoked chicken, smoked fish mousse, olives, house-made bread	
Add: pate, pork terrine, burnt butter, cheese	5.00 each

MAINS

Five spice glazed pork scotch, crispy pork belly, caramelised cauliflower, green apple, green sauce (GF)	35.00
Flat iron steak, charred bean and pea salad, olive tapenade, toum (GF, DF)	35.00
Spinach and ricotta gnudi, asparagus, walnut and sage butter (veg)	33.00

SIDE

Roasted potatoes, aioli (GF, veg)	12.00
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DESSERT

Local strawberries, hay custard, lemon balm granita, honeycomb (veg)	16.00
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(GF) Gluten Free (DF) Dairy Free (veg) Vegetarian
Items on this menu may contain products causing allergic reaction.
Please inform us of any dietary requirements before you place your order.