



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

Roasted flat iron steak, confit zucchini, white bean puree, lemon hollandaise (GF)	35.00
Pan-fried chicken breast, pulled chicken dirty rice, corn and coconut sauce (GF) (DF)	35.00
Chickpea Panisse, smoked tomato relish, shaved pecorino, romesco sauce (V) (can be made vegan)	33.00

SIDE

Roasted potatoes, aioli (GF)	12.00
Mixed leaf salad, Dijon mustard vinaigrette (GF) (vegan)	12.00

DESSERT

Roasted vanilla peaches, Cointreau diplomat, caramelised puff pastry, pearl barley ice-cream (V)	16.00
--	-------

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian

Items on this menu may contain products causing allergic reaction.

Please inform us of any dietary requirements before you place your order.