



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 lamb, roasted beetroot, salsa verde, caramelised yoghurt, smoked beetroot puree (GF)	35.00
Pan fried fish, mussel escabeche, sauce vierge, leek velouté (GF)	35.00
Corn risotto, miso butter, spring onion oil, pangrattato (V) (GF)	33.00

SIDE

Roasted potatoes, aioli (GF) (V)	12.00
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DESSERT

Poached pears, caramel diplomat, chocolate ice-cream, cocoa nib granola, almond and coconut dacquoise (GF)	16.00
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(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.

