



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

Crispy pork jowl, glazed pork cheek, parsnip puree, poached quince, hazelnut jus (GF)	35.00
Lamb rump, braised lamb parcel, burnt carrot, toasted freekeh, date paste (DF)	35.00
Jerusalem artichoke ravioli, parmesan custard, black garlic, pine nuts, olive and chocolate crumb (V)	33.00

SIDE

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

Apple terrine, brown sugar caramel, spiced wafer, creme fraiche ice-cream (V)	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.

