



by Simon Lillico

PLATTERS

Cheese platter	38.00
Four local cheese, relishes, house-made bread	
Oak Estate platter	56.00
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

Flat iron steak, glazed tongue, Jerusalem artichoke, caramelised onion, bulgar cous-cous (NF)	38.00
Chicken roulade, spiced roast pumpkin, wilted greens, polenta (GF) (NF)	36.00
Roasted celeriac steak, celeriac remoulade, black sesame puffed rice crumb (V) (GF) (NF)	35.00

SIDE

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

Crème brûlée, candied persimmon, orange sorbet, white chocolate crumb (V) (GF) (NF)	16.00
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(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(NF) Nut Free

Items on this menu may contain products causing allergic reaction.
Please inform us of any dietary requirements before you place your order.

