



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

Lamb rump, poached asparagus, pressed lamb belly, white garlic puree, yoghurt, mint (GF)	38.00
Poached market fish, crushed peas, pea velouté, macadamia cream, paua xo sauce (GF)	36.00
Banana ketchup glazed pork neck, pork belly, caramelised cauliflower, confit fennel, orange dressing (GF)	36.00
Garganelli pasta, stracciatella, broccoli pesto, pangrattato (V)	34.00

SIDES

Roasted potatoes, aioli (GF) (V)	12.00
Mixed leaf salad, chardonnay dressing (GF) (V) (DF)	12.00

DESSERT

Burnt honey panna cotta, strawberry ice-cream, macerated strawberries, fennel seed meringue (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.