



OAK ESTATE

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

Pan roasted chicken breast, pulled chicken leg, thyme crème fraiche, guanciale and summer beans fricassee (GF) *	36.00
Poached market fish, prawn & zucchini dumpling, pickled cucumber and heirloom tomato salad, tomato beurre blanc (GF) *	36.00
Pan roasted flat iron steak, braised beef tagine, smoked eggplant relish, confit jersey benne potatoes, salsa verde (GF) *	38.00
Hand-cut pasta, macadamia cream, roasted peaches, stracciatella (V)	34.00

SIDES

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

DESSERT

Bread and orange pudding, spiced caramel glaze, summer stone fruit salad, stone fruit sorbet (V)	16.00
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(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian *can be made Dairy Free

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