



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 etc	5.00 each

MAINS

Pan fried chicken breast, creamed corn, coriander salted chicken leg, pickled chilli, charred red onion salad (GF)	36.00
Poached market fish, parsley and lemon velouté, pickled mussels, onion puree, courgette (GF) (DF)	36.00
Yoghurt and mint marinated lamb leg, peperonata, smoked potato puree, green olive sauce vierge (GF)	38.00
Beetroot and potato terrine, caraway crème fraiche, candied walnuts, balsamic, oregano (GF) (V)	34.00

SIDES

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

DESSERT

Almond financier, rum slow cooked pineapple, rhubarb jam, coconut sorbet (V) (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.