



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

Crispy skinned pork belly, mustard glazed pork scotch, poached quince, roasted pumpkin, rocket dressing, fried sage (GF) (DF)	36.00
Pan-fried market fish, gnocchi, spinach puree, prawn, pickled raisins and toasted pinenut dressing, popped capers (GF)	36.00
Slow-cooked beef rump cap, braised silver beet, parsnip puree, potato fondant, bone marrow jus (GF)	38.00
Pan-fried gnocchi, roasted pumpkin, rocket pesto, pickled raisin dressing (V) (GF) (DF)	34.00

SIDES

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

DESSERT

Sheep yoghurt diplomat, port roasted figs, stewed feijoa, candied walnut, biscotti (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.