



Snacks

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Marinated Mt. Zero Olives 7

Salt + Vinegar Fried Saltbush 7

Crab + Marie Rose Slider 7 each

Truffle Macaroni + Cheese Croquettes, Black Garlic Aioli 5 each

Freshly Shucked Oysters, Gin + Tonic Granita ½ Dozen 28

Panko Crumbed Oysters, Garlic Aioli + Fried Parsley ½ Dozen 28

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Small Plates

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Tempura Zucchini Flower, Heirloom Tomato, Whipped Chevre, Zucchini + Pangritata
17

Slow Cooked Victorian Lamb Ribs, Pedro Ximenez Reduction, Yoghurt + Lime 18

Hiramasa Kingfish Sashimi, Wasabi Aioli, Soy Sesame Dressing + Cucumber Salad 17

Char-Grilled Skull Island Tiger Prawns, White Bean Aioli + Gremolata 19

Chef's Charcuterie Selection to Share, Pickles + Bread
20pp (minimum 2 people)

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Menus as of January 2020, however they are subject to change & seasonal availability



Larger Plates + Sides

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Atlantic Salmon, 63° Egg, Green Beans, Fingerling Potato, Tomato, Olives +
Anchovies 37

Aylesbury Duck Breast, Spinach + Parsley Puree, Kale, Geelong Fungi Oyster
Mushrooms + Duck Jus 36

Roast Berkshire Pork Belly, Shaved Fennel, Burnt Apple Sauce,
Soured Shallots + Ricotta Salata 35

Squid Ink Linguine, South Australian Prawns, Chilli, Garlic,
Local Samphire + Shaved Bottarga 38

Our Potato Gnocchi, Broccolini, Asparagus, Peas, Kale + Truffled Pecorino 32

Slow Cooked ½ Saltbush Lamb Shoulder for 2 (Allow 30 Minutes)
Smoked Eggplant, Cucumber Yoghurt
59

Roast ½ Bannockburn Chicken for 2
Pineapple Miso Glaze, Pickled Papaya + Herb Salad
46

150 Day Grass-Fed Black Angus Beef, Boulangère Potato, Parsley + Shallot Salad
Choice of Peppercorn Sauce, Truffle Butter or Oakdene Shiraz Jus
300g Sirloin 45
250g Fillet 52

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Hand Cut Chips, Confit Garlic Aioli 12
Maple Roasted Heirloom Carrots, Cumin Labna, Toasted Seeds 12
Garden Leaves, Radish, Soured Shallots + Sherry Vinaigrette 12
Duck Fat Roast Kipfler Potatoes, Parmesan + Rosemary 12

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Dessert

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Raspberry + Almond Bakewell Tart, Poached Peach + Whipped Cream 16
Fromage Blanc Cheesecake, Mango Sorbet, Oat Crumb + Fresh Mango 17
Chocolate + Espresso Marquise, Rhubarb Sorbet, Cherry Gel + Peanut Praline 17

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Oakdene Dessert Tasting Plate for 2, 40
Offers a selection of all 3 desserts on a platter to share

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Cheese

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Le Conquerant Camembert, France

A soft handmade cheese from pasteurized cow's milk, it boasts a fudgy texture with hints of truffle, wet straw and cauliflower.

Drysdale Goat's Saltbush Chevre, Bellarine Peninsula

A soft + fresh farmhouse goat cheese rolled in ash made from local saltbush.

L'Artisan Fermier, Geelong

L'Artisan Fermier is a semi-hard, smear ripened cheese made from cows' milk with an ash layer through its centre. It has a buttery, well-rounded flavour with the slightest nutty finish.

Heidi Gruyere, Tasmania

This classic cow's milk Gruyere is wonderfully smooth and nutty in flavour and offers a strong aroma.

Tarwin River Blue, Berry Creek, Gippsland

A cheese for blue lovers and novices alike, the rich buffalo milk combines with the mould delivering a soft creamy mouth feel with a slight savoury flavour profile.

3 Cheese Selection 30

5 Cheese Selection 45

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