



Entrée

Charcuterie

A Selection of House Cured Meats, Pork Rillettes & Salami,
Pickled Vegetables, Marinated Local Feta
39 (Min 2 Persons)

Fresh St Helens Pacific Oysters (6)
Tanqueray Gin, Mint & Bitter lemon Granita
22

Marinated Char Grilled Local Calamari Salad
Crispy Shallots, Kaffir Lime, Pickled Lotus Root, Green Chilli Dressing
19

Okonomiyaki (Japanese Cabbage & Spring Onion Pancake)
Crispy Pork Belly, Sesame & Sticky Soy
17

Sevens Creek Full Blood Air Dried Wagyu Bresaola
Pickled Cauliflower, Horseradish Mascarpone, Crostini Wafers
19

Seared Tuna Sashimi, Watermelon, Daikon,
Dashi Jelly, Chilled Sesame Dressing
19

Heirloom Tomatoes, Amore Burrata, Fresh Basil, Basil Oil,
D.O.P Leonardo Aceto Balsamico, & Crispy Fried Garlic
16

Miso Roasted Eggplant, Almond Hummus,
Medjool Dates, Marinated Artichoke & Dukkha
16



Main Course

Today's Fresh Market Fish
Lemon & Parsley Butter Sauce, Steamed French Beans
M.P

Malaysian Spiced Flinders Island Lamb Rump,
Zucchini, Red Pepper & Grilled Fennel Salad
35

BBQ South Australian Octopus, Soused Onions,
Baby Chat Potato & Radicchio Salad, Saffron Aioli
34

14hr Slow Cooked Beef Rib, Shredded Spicy Papaya Salad, Toasted Rice,
Macadamias, Hot & Sour Tamarind Caramel
34

Lemon, Garlic & Paprika Grilled Lakes Entrance Sardines,
Provençal Tomato Concasse, Witlof Salad
29

Crispy Duck Leg Confit, White Bean, Speck,
Local Broad Beans & Peas
35

Tuna Salad Nicoise
Cold Poached Fresh Tuna, Cos, French Beans, Potato, Egg,
Tomato, Olives, Capers & White Marinated Anchovies
33

Zucchini Blossoms, Drysdale Goat Curd, Golden Beetroot, Grapes,
Mango, Asparagus & Ajo Blanco
32

Sides 10

Butter Roasted Pumpkin, Garlic Yoghurt
Potato Salad, Chive & Mayo
Steamed Mixed Greens
Corn on the Cob, Chipotle Butter & Parmesan
Cos, Radicchio, Witlof & Orange Salad
Watermelon, Mango, Feta & Mint Salad
Beer Battered Chips



Steak Grill Section

Black Angus 150 Day Grain Fed Porterhouse
(350g)
45

Black Angus 150 Day Grain Fed Eye Fillet
(300g)
55

Black Angus 150 Day Grain Fed Rib Eye (No Bone)
(350g)
49

Jerk Spiced Whole Grilled Local Baby Snapper,
Pineapple, Fennel, Lime & Fresh Coconut Salad
38

All steaks are served with steamed beans

Sauces 4.50

Black Truffle Butter
Green Peppercorn Sauce
Blue Cheese & Mushroom Sauce

Sides 10

Butter Roasted Pumpkin, Garlic Yoghurt
Potato Salad, Chive & Mayo
Steamed Mixed Greens
Corn on the Cob, Chipotle Butter & Parmesan
Cos, Radicchio, Witlof & Salad
Watermelon, Mango, Feta & Mint Salad
Beer Battered Chips



Dessert

Pistachio & Baklava Semifreddo
Rose Water Syrup, Saffron Pashmak 17

Summer Berry Trifle
Kir Royale Jelly, Creme Patissiere, Chantilly Cream 17

Belguim Chocolate Pavè
Candied Hazelnuts, Lavender Ice Cream 17

Truffle Infused Drysdale Shev, Truffle Honey,
Toffee Apple & White Chocolate 17

Chef's Selection of House Made Ice-Creams & Sorbets 15

Oakdene Tasting Plate \$20 per person

Chef's Selection of desserts & Ice cream
served on a platter to share
(Minimum 2 people, \$20 per person)

Individual Cheese \$15

Marcel Petite Comte (Franche-Comté)

24 month aged. Made from unpasteurized milk,
its quality and flavor characteristics vary between producers,
the texture is relatively hard and flexible, and the taste is strong and slightly sweet.

Drysdale Goats Cheese 'Bellarine Blue' (Drysdale)

White bodied cheese with a blue mould crust.
Takes up to three weeks for the blue mould to incubate.

Colston Bassett Shropshire Blue (Nottinghamshire)

The cheese is slightly milder in flavour than Stilton and delicately sweet, it
has a creamy taste and smooth texture with no bitterness or sharpness.

Fromage D'Affinois (Southern Rhone Alps)

A French double-cream soft cheese made from cows milk,
has a mixed washed white rind that has a soft silky texture as it ripens and a slightly pungent aroma.

Le Artisan La Rouge Washed Rind (Timboon)

Strong pungent flavours, yet complex with a surprisingly oozy texture when ripe.
3 – 4 weeks aged

Small selection \$29 / Large selection \$45