

Starters

Garlic, Parmesan and Honey Focaccia
NF/V
12

Heirloom Tomato, Onion and Basil Salad,
Buffalo Mozzarella, Crostini, Balsamic Glaze
NF/V
14

Warmed Marinated Mount Zero Olives
NF/GF/V/DF/Vegan
9

Entrees

Prawn Vermicelli Spring Rolls (6)
Asian Dipping Sauce, Herb Salad
GF
16

Vegetable Dumplings (5)
Soy Dipping Sauce, Pickled Chilli, Sesame
GF/DF/V/Vegan
16

Kimchi Arancini (4)
Korean BBQ Aioli, Seaweed Salad
V
17

Chicken, Pork and Pistachio Terrine
Spicy Peach Relish, Crostini
17

Five Spiced Duck and Shitake Pie
Pickled Asian Slaw, Duck Jus
18

Shares

Oak View Share Plate
Kimchi Arancini, Prawn Vermicelli Spring Rolls
Vegetable Dumplings
45

Milawa Cheese Plate
3 Cheese, Pickles, Dried Fruit and Nuts
Quince Paste, Crackers
24

Mains

Ricotta Gnocchi
Mushroom and Gorgonzola Cream
Toasted Pistachio Crumb, Honey Drizzle

V
32

Fried Pork Belly
Creamed Corn, Cider Pickled Vegetables
Apple and Red Cabbage Puree, Mandarin Chilli Caramel Glaze

NF/GF
34

Slow Cooked Lemon and Garlic Lamb Shoulder
Roasted Pumpkin Pearl Cous Cous, Beetroot Hummus
Crumbed Fetta, House Dukkah

33

Thai Inspired Chicken and Prawn Salad
Coconut Poached Chicken Breast, Prawns
Fried Noodles, Toasted Peanuts, Thai Salad Dressing

DF
33

Baked Barramundi with Mussels and Clams
Gingered Sweet Potato Mash, Fried Leeks
Light Curry Coconut and Lime Sauce

GF/NF
34

Sweet Potato Fritter
Harissa and Maple Fennel and Heirloom Carrots
Hummus, Coconut Yoghurt, Herb Salad, Dukkah

GF/DF/V/Vegan
29

Steak ~ Please Our Specials Board for the Steak of the Day
and our other Daily Specials

Sides

Bowl of Fries with Aioli
10

Asian Salad
6

Vegetable Bundle – Assorted Buttered Vegetables Wrapped in Prosciutto
8

Desserts

Saffron Panna Cotta

Fig Glaze, Cream

GF/V

16

Neapolitan Chocolate Mousse

Mixed Berries, Cream

GF/NF/V

16

Jaffa Brownie

Orange Sauce, Blood Orange, Candied Orange

GF/DF/V/Vegan

16

Affogato

??

Milawa Cheese Plate

3 Cheese, Pickles, Dried Fruit and Nuts

Quince Paste, Crackers

24