



*At Oaklands we pride ourselves in the quality of our ingredients which are grown in our own organic vegetable gardens. Our meat is locally & responsibly sourced for your enjoyment.*

### **STARTERS**

- ♥ *Deep fried brie with bruschetta & fig preserve*
  - ♥ *Devilleed chicken livers in a pastry basket*
  - ♥ *Tempura prawns with Thai dipping sauces*
- ♥ *Smoked salmon, cream cheese, avo & beetroot on potato rosti*
  - ♥ *Ricotta stuffed zucchini flowers in a tempura batter*

### **MAINS**

- ♥ *Deboned , stuffed neck of lamb with red wine jus, mint hollandaise & Anna potatoes*
  - ♥ *Confit of organic duck with orange jus & potato gnocchi*
- ♥ *Grilled Norwegian Salmon with crispy potato discs & parsley, lemon herb butter*
- ♥ *Braised beef short ribs with creamed potatoes & red wine jus topped with gremolata*
  - ♥ *Dargle Valley pork with a mustard cream sauce, & apple-saffron chutney*
- ♥ *Five herb ravioli stuffed with ricotta, cream cheese & pesto served with tomato coulis*

### **DESSERT**

- ♥ *Chocolate molten pot with homemade ice cream*
  - ♥ *Floating islands with spun sugar & fresh berries*
- ♥ *Basil & vanilla panna cotta with balsamic roasted berries*
  - ♥ *Luscious lemon meringue cheesecake*

