

# THE Oaks Ranch

21st April 2022

<b>Tapas</b>	Foccacia - ranch - rosemary salt	4	pp
	Marinated olives	8	
	Salumi - foccacia for two	55	
	la boq jamon serrano - salami - saucisson - olives - cultured butter - pickles		
<b>Raw</b>	Raw Tuna - sweet & sour shallot - mirin + sesame	22	
	Gin Cured salmon - yoghurt - dill - brioche	22	
<b>Small</b>	Polenta chips - ranch sauce 4pc	12	
	Croquette - leek - manchego - black garlic aioli	14	
	Herb Panko crumbed calamari - ginger - chili	18	
	Pork Vitello Tonnata - whipped tuna mayonnaise - pickles	19	
	Vanella Dairy burrata - roasted red capsicum - anchoives	27	
<b>Large</b>	Gnocchi - prawns - zucchini - bisque	26	
	Duck confit - Dutch carrots - beetroot - orange - jus	34	
	Snapper- eggplant - tomato- sea urchin butter	36	
	Lamb backstrap- shitake mushroom - saltbush - jus	34	
	Fiorentina t-bone 1kg - roasted kipfler potato - mustard brush	68	
<b>Sides</b>	Roasted Pumpkin - pumpkin oil - feta - pepitas	14	
	Roasted kipflers potato	12	
	Radicchio salad - apple - walnuts - goat cheese - vinaigrette	14	
	Shoestring fries, paprika salt, aioli	10	
<b>Sweet</b>	Souffle - strawberry - finger lime (allow 15 minutes)	14	
	Cream Catalan - Raspberries	14	
<b>Cheese</b>	Binnorie Dairy Washed rind	22	
	Heritage aged Cheddar		
	local honey - nashi pear - crostini		

Vegan options available, if you have any dietary requirements please let your server know