



STARTERS

Asparagus & prosciutto - Poached hens egg, summer peas, mustard greens, grain mustard dressing	60
West coast mussels – Garlic, sauvignon blanc, fresh cream, chives	60/98
Charcuterie – Local artisanal cured meats, pickles, olives, homemade bread	68
Grilled Calamari – Grilled tubes and tentacles, garlic and herb, house made tartar sauce	56/98

MAINS

Cous Cous Salad – Moroccan style cous cous, lemon vinaigrette, grilled fillet steak, harissa dressing	105
Roast Butternut Salad – spring leaf greens, Cremalat feta, seeds, spring flowers, yoghurt	85
Smoked Pork Ribs – 500g apple wood smoked, house dry rub, sticky BBQ basting, hand cut chips	139
Entrecote Béarnaise – Char grilled sirloin, hand cut chips, béarnaise sauce	160
The Local Burger – 200g sirloin beef, bacon jam, bacon, crispy coppa, mature cheddar, hand cut chips	98
Umami Burger – 200g sirloin beef, grilled mushroom, truffle aioli, caramelised onions, parmesan chips	98
Juicy Lucy – 200g sirloin beef, mozzarella stuffed, tomato salsa, butter lettuce, hand cut chips	98
Sustainable Hake & Chips – Fresh hake, panko crumbed, hand cut chips, tartar sauce	98
Linguine con Rucola – Napolitano, fresh garden rocket, parmesan, mozzarella	92
Smoked Trout Salad – Local trout, baby leaves, raw beets, radish, shaved fennel, lemon	105

DESSERTS

Chocolate Tart – Valrhona chocolate, espresso gelato, chocolate crumble	60
Almond Panna Cotta – Almond sponge, fermented raspberries	50
Crème Brûlée – orange sherbert, short bread, citrus “salad”	54

SIDES

Hand cut chips, garden salad, seasonal vegetables	24
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The Oak Terrace serves food from 12:01pm to 10pm

Brad and his team endeavour to use free range, organic and sustainable wherever possible

The Oak Terrace menu is limited to The Local and The Oak Terrace only

Due to operational requirements, no substitutes can be made.