

Oscar W's

wharfside

Redgum Grill & Deck Bar

starter

char grilled flat bread served w...

grilled eggplant baba ghannouj (v)	7.50	house dried tomato tapenade (v)	7.50
chickpea hommus (v)	7.50	yoghurt cucumber tzatziki (v)	7.50

small tastes

charred thyme marinated vegetables w parmesan toast	5.00	beef & rosemary chipolatas w apple & jus	9.00
grilled haloumi w petit greek salad	8.00	venison carpaccio w parmesan, brioche & citron oil	7.00
asparagus w parmesan poached egg & truffle	9.00	crispy fried quail w radicchio & mayonnaise	8.00
fresh yabbies w shaved fennel dill & fennel cream	8.00	chorizo w pickled cherries & celery & chats	6.00
fresh oysters w chilli & lime sorbet (3 each)	8.00	spanish jamon w fresh figs & blue cheese	8.00
sashimi of tuna w shallot soy dressing	7.00	chicken ballotine w meredith feta & turmeric carrots	9.00

entrée

chilled tomato & chilli gazpacho w "panzanella salad" olive oil, frosted basil & tomato jelly	12.50
smoked trout & parmesan panna cotta w char grilled yabbie, asparagus, potato chips & soft egg dressing	17.50
seared scallops w white bean puree, zucchini flowers, pickled mushroom duxelle & coriander & shallot dressing	18.50
ravioli of goats meat & cumquat w warm salad of snow pea & broad bean w parmesan cream cappuccino	17.50
char grilled five spiced quail w spanish jamon, fresh figs, radicchio & truffle honey blue cheese dressing	18.50
pepper crusted venison carpaccio w redcurrants, parmesan foam, red onion rocket salad & lemon olive oil	18.00
roasted corn kernel crusted kangaroo w crispy shallots, garlic, chilli, mizuna & pickled cherry & soy reduction	19.50

main

poached tasmanian salmon w saffron potato, pickled trumpettes, daikon, zucchini & carrot, ginger buerre blanc	29.50
crispy skinned murray cod w smoked yabbie, squid ink pasta, fennel, ruby grapefruit & yabbie bisque sauce	34.50
twice cooked duck w crushed kipfler, shallots, snow peas, pickled cherries & grappa duck jus	31.50
'milawa' free range chicken w chorizo gnocchi, pea bacon farce, celery, bread sauce & parsnip crisps	28.50
milk fed veal w braised silver beet, jamon, parmigiano reggiano polenta & sage red wine veloute	29.50
'bultarra' saltbush lamb w chats, artichokes, peas, house dried tomato tapenade & oregano garlic yoghurt	32.50

house selected & aged prime australian beef;

hereford - eye fillet (250g), grain fed, south gippsland	35.00
black angus – porterhouse (250g), grass fed, king valley	42.50
wagyu – porter house (250g), grain fed, north east victoria (6+ marble score)	58.50

served w truffle mash potato, asparagus, collapsed cherry vine tomatoes, spinach, onion soubise & red wine jus

sides

panzanella salad w aged balsamic & tomatoes	8.00	oscar's handcut potato chips w garlic aioli	8.00
wild rocket salad w pear, walnut & blue cheese dressing	8.00	green vegetables w meredith feta & parsley	8.00

regional taste menu - 6 course menu 65.00 pp / 6 flights of wine (6 x 75 ml) 35.00 pp

smoked trout & asparagus panna cotta, venison carpaccio w croutons, tea poached pear w prosciutto & vin cotto
2006 pizzini 'rosetta' (king valley, victoria)

chilled tomato & chilli gazpacho w "panzanella salad" olive oil, frosted basil & tomato jelly
2004 plunkett gewürztraminer (strathbogie ranges, victoria)

crispy skinned murray cod w smoked yabbie, squid ink pasta, fennel, ruby grapefruit & yabbie bisque sauce
2002 connor park marsanne (bendigo, victoria)

roasted corn kernel crusted kangaroo w crispy shallots, garlic, chilli, mizuna & pickled cherry & soy reduction
2004 dal zotto barbera (king valley)

'bultarra' saltbush lamb w chats, artichokes, peas, house dried tomato tapenade & oregano garlic yoghurt
2005 flynn's 'mc' shiraz (heathcote, victoria)

chefs sorbet
2006 dal zotto prosecco (king valley)

butter toasted brioche, tea poached peach, pear & cherries, anglaise & vanilla bean ice cream
2004 westend 3 bridges botrytis semillon (riverina, new south wales)

(available only for the entire table & before 9pm)