

ONDEEN

SEPTEMBER 2024

SPRING MENU

ONDEEN DINING EXPERIENCE \$120pp

Come on the Oondeen flavour journey with us. Allow our chefs to showcase our hyper-seasonal produce, sourced and foraged from our local community. A range of shared and individual courses,

À LA CARTE

001 OUR SOURDOUGH & ACCOMPANIMENTS

Sourdough focaccia. 6 (2 pieces)
Grilled leek and confit garlic bread. 6 (2 pieces)
Green tomatoes preserved in brine. 6
Pine needle marinated green olives. 12
Whipped goats cheese, mountain pepper. 12
Yorke Peninsula chickpea hummus, house pickles. 14

002 STARTERS

Chilled oysters, botanical vodka dressing. 5.5ea
Grilled oysters, 3 corner garlic butter. 6ea
Radish tartare, apple and spent mother tartlet. 8ea
Ham hock terrine, sauce gribiche, nasturtium. 8ea

003 ENTREE

Fresh ricotta gnudi, zucchini blossom, cultured buttermilk. 22
Ox tongue carpaccio, preserved pine mushroom, burnt butter. 24
Poached whiting, smoked mussels, pickled carrot, broad beans. 28

004 MAIN

Seasonal garden galette, fresh cheese curds, bitter leaves. 32
Whole roast pumpkin, grilled chorizo, wild herb chimichurri. 34
Fish of the day cooked over charcoal, grilled cabbage, sour potato. 36
Spring lamb scotch cooked pink, purple asparagus, bread end romesco. 39

005 SIDES

Dressed spring leaves. 14
Charcoal carrots, garlic honey, 14
Slow roasted kipfler potatoes. 15

006 TO FINISH

Honey malt crème caramel, fresh honeycomb. 16
Citrus cake, torched marshmallow, finger lime curd. 16
Local cheese, house preserves, spent mother lavosh. POA