

OAKRIDGE

Lunch 120 | With Matched Beverages 180

Focaccia, cultured butter

Salt baked carrots & skirret, labna, harissa, pomegranate

Brussel sprouts, mushroom xo, crispy shallots

Charred leeks, romesco sauce, buttermilk, chickweed

Our charcuterie

2016 Oakridge Blanc de Blancs

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Quail, lap yuk, sweet corn, troop of mushrooms, fermented chilli, ginger, coriander

2022 Oakridge Meunier

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Rainbow trout, yabby, celeriac, spaghetti squash, finger lime, garden herbs

2020 864 Funder & Diamond Drive Block Chardonnay

Honey & pinot vincotto roasted duck, red cabbage, parsnip, quince, burnt nut butter

2021 864 Henk Aqueduct Pinot Noir

Dry aged pork, jerusalem artichoke, kohlrabi, nashi pear

2021 864 Oakridge Close Planted Syrah

SERVED WITH

Oakridge garden salad, kombucha & house mustard dressing

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Baked nightwalker, persimmon, ginger, butternut ice cream

2019 Noble One Botrytis Semillon

Chestnut cake, grilled apple, lime & creme fraiche

2019 Noble One Botrytis Semillon

Housemade tomme, orchard chutney, house breads \$20pp