



# OAKRIDGE

Two courses 80 | With Matched Beverages \$125

Three courses 100 | With Matched Beverages \$160

Focaccia, olive oil, vincotto

Artichokes, preserved lemon, sweet pea salsa

Zucchini, nasturtium pesto, pumpkin seed brittle

Asparagus, polonaise, housemade feta

Our charcuterie & pickles

*2016 Oakridge Blanc de Blancs*

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Rainbow trout, cod caviar & finger lime, fennel, black olive

*2021 864 Funder & Diamond Drive Block Chardonnay*

BBQ wallaby loin, beetroots, rainforest cherry, chard

*2021 864 Winery Block Cabernet Sauvignon*

Slow cooked pork belly, BBQ sauce, baby broccoli, charred onion oil

*2021 864 Oakridge Close Planted Syrah*

SERVED WITH

Garden salad, kombucha & mustard dressing

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Baked nightwalker, wattleseed, rhubarb, burnt honey

*2021 Hazeldene Botrytis Gris*

Bitter chocolate, cherries, candied buckwheat, chocolate mint ice cream

*2021 Hazeldene Botrytis Gris*

Housemade tomme, orchard chutney, house breads + \$10 supplement

We take every care when catering for allergens. Within our kitchen we handle nuts, seafood, shellfish, wheat flour, eggs and dairy products. Guest's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.