



OAKRIDGE
Lunch 120 | With Matched Beverages 180

Sourdough, cultured butter

Troops of mushroom, ponzu, garden leaves, native nuts

Zucchini, nasturtium pesto, pumpkin seed brittle

Asparagus, polonaise, housemade feta

Pigs head, fig & green peppercorn terrine, green almond, snow peas

2016 Oakridge Blanc de Blancs

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Saffron tagliatelle, yabby, pangrattato, lemon & bottarga

2021 Oakridge Sauvignon

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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

Cabernet lees, native currants, chocolate, cherries, bunya

2021 Hazeldene Botrytis Gris

Housemade tomme, orchard chutney, house breads + \$10pp 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.