



# OAKRIDGE

## Lunch 120 | With Matched Beverages 180

Sydney rock oysters, sunrise lime mignonette *\$7 each*

*- A selection of appetisers -*

Focaccia, cultured butter

Spiced duck empanada, prune jam

Zucchini blossom, house ricotta, orange

Yarra Valley salmon caviar crumpet, crème fraîche

*2017 Oakridge Blanc de Blancs*

*- A choice of entrée -*

Broadbean & macadamia tart, Persian feta, borage

Buxton trout, celtuce, crème fraîche, salmon roe

Corner Inlet calamari, asparagus, squid ink aioli, curry leaf

*A curated Oakridge Yarra Valley series wine*

*- A choice of main -*

Portarlington line-caught snapper, mussel, cucumber, saffron broth

Dry-aged Berkshire pork loin, carrot, sauce charcutière

Loddon Valley lamb Wellington, cutlet, zucchini

Ricotta gnocchi, lovage pesto, snow pea & walnut

*A curated Oakridge 864 premium wine*

Served with heritage zucchini, whey, golden marjoram

*- A choice of dessert -*

Chocolate mille-feuille, whey caramel, spearmint ice cream

Yarra Valley milk sponge, honeycomb, white chocolate crunch

A selection of Victorian cheeses, fruit bread, house condiments + *\$10pp supplement*

*2023 Hazeldene Botrytis Gris*

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