



OAKRIDGE
Lunch 150 | With Matched Beverages 210

Focaccia, pinot vincotto, olive oil
Sprouts, XO, crispy shallots
Butternut squash, black garlic, tahini, spiced seeds
Troop of mushrooms, miso, shiso, walnuts
Pork terrine, house mustard, herbs
2017 Oakridge Blanc de Blancs

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Penne, Beans, Smoked bacon, jersey milk ricotta & Tomme
2023 Oakridge Semillon

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Rainbow trout, celeriac & almond, spaghetti squash, smoked caviar
2021 864 Funder & Diamond Drive Block Chardonnay

Pork belly, grilled granny smiths, macadamia, fennel, 864 verjuice
2022 864 Henk Aqueduct Pinot Noir

Dry aged duck, duck merguez, parsnip, pickled quince
2021 864 Oakridge Close-planted Syrah

SERVED WITH

Garden salad, kombucha & mustard dressing

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Bitter chocolate, roast beurre bosc, buckwheat, earl grey ice cream
2023 Hazeldene Botrytis Gris

Galeux d'Eysines, peanut butter & jam sandwich
2023 Hazeldene Botrytis Gris

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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.