

OAKRIDGE

ENTREE

- Caraway pastry, smoked trout, caviar, fine herbs 17
- Crispy duck leg, sweet & sour Davidson plum sauce 19
- Beef carpaccio, native greens 'kim chi', sandalwood nuts 19
- Confit hen's egg, parsley root, sprouted wheat, truffle vinaigrette 17
- Cauliflower, bullseye cheddar, lemon 18

MAIN

- Pappardelle, nettle, broccoli, aged goats cheese 34
- Rainbow trout, XO butter, broccolini, daikon 38
- Duck breast, parsnip, sprout kraut, tangelo 40
- Kangaroo loin, Australian native fruits, herbs & spices 38
- Angus beef, Jerusalem artichoke, mushroom, truffle 55
- Berkshire pig, beans, bacon, celeriac 42

SIDE

- Hand cut chips 10
- Root vegetables, honey, coriander seeds 8
- Garden salad, kombucha 8

DESSERT

- Apricots, honey, chamomile, roasted cocoa 16
 - Rhubarb, rice pudding, rosemary 16
 - Lemon, lemon myrtle, white chocolate, coriander 16
 - Peanut, chocolate, malt 16
- Cheese from Yarra Valley Dairy, condiments, house breads 30