



OAKRIDGE

TWO COURSES 60 | THREE COURSES 74

ENTREE

Caraway pastry, smoked trout, caviar, garden herbs
Kangaroo, native greens 'kim chi', sandalwood nuts
Fennel tarte tatin, witlof, soured cream, mandarin
Smoked eel, steamed egg, turnip, bone broth
Jersey milk burrata curd, spring vegetables, lemon thyme
Aged beef, wild rice, black vinegar, lettuce, yacon, ginger

MAIN

'Crumbed' rainbow trout, tarragon, turnip & orange
Dry aged duck, rhubarb, rosella, walnut granola
Braised garden greens, ricotta, truffle, pappardelle
Beef, grilled & slow cooked, broad beans, asparagus, onion weed
Kangaroo shoulder, carrots, beets, Davidson plum

SIDE

Hand cut chips 10
Asparagus, curd, truffle 15
Garden salad, kombucha 8
Sprouting broccoli, XO 8

DESSERT

Rice pudding, sunrise lime, macadamia, lemon thyme
Potato mille feuille, mead, orange, bee pollen
Davidson plum parfait, lemon, riberry
Chocolate, whey caramel, Jerusalem artichoke, lemon
'Amiel' ashed goats cheese, condiments

Selection of Yarra Valley Dairy cheese, condiments, house breads 30