

OAKRIDGE

ENTREE

- Crocodile toast, xo, daikon radish, desert lime 22
- Smoked trout, caviar, cultured cream, caraway croissant 22
- Broccoli, almond, kelp, preserved lemon, buckwheat 22
- BBQ pumpkin kebab, pumpkin hummus, sandalwood nut 22
- Chicken wing, Jerusalem artichoke, fermented rice 22

MAIN

- Smoked quail, lap cheong, shiitake, tofu 43
- Saltbush farfalle, rainbow trout, fennel, smoked roe 43
- Potato & miso terrine, artichoke, green olive, aged cheese 38
- Kangaroo loin, brassica leaf, macadamia, Aussie fruits 45
- Angus beef rump, troop mushroom, charred salsa 46

SIDE

- Today's garden salad 12
- Handcut chips, celery salt 12
- Romanesco, anchovy, pangrattato 12
- Mashed potato, black truffle 20

DESSERT

- Shiraz, winter citrus, poppy seed 18
- Orange, rhubarb, crème fraîche, choux 18
- Wattleseed, chocolate, stout 18
- Allspice, date, vanilla, almond 18
- Jersey milk brie, yesterday's bread 18

- Selection of Victorian cheeses, condiments, house breads 35

CHEFS MENU 90 | WITH BEVERAGES 130

Sourdough, coppacollo, fromage blanc

2014 Blanc de Blanc

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Smoked trout, caviar, cultured cream, caraway croissant

2012 Guerin, Oakridge & Syme Fumare

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Dry aged duck, sunflower sprouts

Dutch cream mash

Today's garden salad

Romanesco, anchovy, pangrattato

2017 864 Pinot Noir - Henk Vineyard, Aqueduct Block

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Jersey milk brie, yesterday's bread

2017 864 Chardonnay - Funder & Diamond Vineyard Drive Block

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Gin orange, poppy seed, citrus

Four Pillars Rare Dry Gin & Tonic

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