



OAKRIDGE

FOUR COURSE MENU

\$85 per person

To share

Freshly milled sourdough bread and cultured butter

Native pepper & Roo Jerky

Jersey milk feta, garden vegetables

Globe artichoke, house mustard, smoked chilli

Asparagus, almond, burnt bread romesco

Emu mortadella, pickles

Toulouse sausage, sprouted grains, onion weed

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Guests choice

Pork collar, black garlic miso, apricot mustard

Trout en Papillote, patch vegetables, trout bone "Bouillabaisse"

Smoked flat iron, fried beans, radish

**Vegetarian option also available*

Served with

Gnocchi Parisian, broad beans, Tomme

Burnt leaves, 864 verjuice, blueberries & hazelnut

Potato terrine, native ketchup

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Victorian cheese, house condiments

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Guests choice

Galette de Rois, crème fraiche icecream

Honey, orange, fromage frais, macadamia, kaffir

