



LUNCH 110 | WITH MATCHED WINES 165

Sourdough bread, cultured butter

Our charcuterie, pickles and ferments

Jersey milk feta, summer vegetables, charred asparagus dressing, green almonds

2015 Blanc de Blancs

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Murphy cod, fingerlime, garden chillies, daikon pods

2014 Vineyard Series Lusatia Park Chardonnay

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Charred rainbow trout, miso, smoked trout soy, onion weed and sesame

2019 Vineyard Series Henk Chardonnay

Dry aged pork, gin botanicals, all of the broad beans

2012 Oakridge Vineyard Merlot

Glazed duck breast and leg, raspberries, peppercorns and russian kale

2019 864 Aqueduct Block Pinot Noir

SIDES

Oakridge greens, herbs, flowers, housemade kombucha and mustard dressing

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Lemon tart, fermented honey and whey, fennel

Brie icecream, rejected strawberries, pinot vincotto, thyme

2019 Late Harvest Pinot Gris

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Housemade cheese, condiments, crackers \$18pp

2018 Vineyard Series Willowlake Pinot Noir

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.