



A CONVERSATION WITH NED GOODWIN MENU

canapé on arrival

*freshwater yarra valley salmon blini, dill sprigs,
brook trout caviar, avocado mousse*

Oakridge Blanc de Blanc Sparkling

1st course

*pepperberry shaved duck breast, yellow zucchini,
beetroot fig relish, mandarin oil crostini*

Oakridge Yarra Valley Range Pinot Noir

Oakridge LVS Pinot Meunier

2nd course

*heritage tomatoes, black olive tapenade, basil
& ashed pyramid goats curd*

Oakridge Yarra Valley Range Chardonnay

Oakridge LVS HENKS Chardonnay

3rd course

*12hr slow cooked little cattle creek lamb shoulder,
smoked yoghurt, tamatillo harissa coulis,
candied heirloom carrots, pepita seeds*

Oakridge Original Vineyard old vine Cab Sav

Oakridge 864 Cab Sav

4th course

*yarra valley black savourine, bulls eye & le jack cheese,
gateway strawberries, cunliffe & waters peach & ginger chutney*

Oakridge Yarra Valley Range Rose

Oakridge LVS Hazeldene Pinot Gris

vegetarian menu ~ available on request when booking

canapé on arrival

*yarra valley yellow zucchini, dill sprigs, tamatillo cardamom relish,
avocado mousse cone ^V*

1st course

*zucchini flower, chard witlof, heirloom tomato vinaigrette,
mandarin oil crostini ^V*

2nd course

*heritage tomatoes, black olive tapenade, basil
& charred asparagus spears ^V*

3rd course

*sebago organic roman gnocchi, tamatillo red capsicum sugo,
toasted pepita seeds ^V*

4th course

*yarra valley kookaberry strawberry sorbet,
coconut chia pudding ^V*