



A CONVERSATION WITH 'NED GOODWIN' MENU

yarra valley produce underlined

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

* we have partnered with Oakridge winery to bring you the finest Yarra Valley produce