

Cultivate

at Lazy River Estate

APRIL MENU

COURSE ONE

Crisp fried poached egg, charred greens, preserved black truffle sauce & cheddar (V)

Vintage 2022 Wicks Pinot Gris

COURSE TWO

King salmon, chive & buttermilk dressing, crispy onions (GF)*

Ara Estate New Zealand Sauvignon Blanc

COURSE THREE

Chicken breast, mushroom ragout, broccolini, glazed baby onions, chicken jus (GF)

Ramsay Vibrante Bianco

COURSE FOUR

(16 Hr) Lamb neck, pomegranate, mint, feta & radish, lamb jus (GF)

Robert Oatley Cabernet Sauvignon

COURSE FIVE

Eton mess (GF)

Craigmore Brut Cuvee

\$110 PER PERSON

\$155 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml

GF can be made gluten free upon request*