

Cultivate

at Lazy River Estate

FEBRUARY MENU

COURSE ONE

*Summer melons, meredith fetta, prosciutto & aqua pazza
(GF)*

Monetto Prosecco

COURSE TWO

*Hiramasa kingfish crudo, red radish, avocado, pickled onion &
finger lime (GF)*

Bleasedale Verdello Sauvignon Blanc

COURSE THREE

*Duck breast, fennel, radish, raspberry, orange & raspberry
vinaigrette (GF, DF)*

Robert Oatley Pinot Noir

COURSE FOUR

*Pork tenderloin, polenta crisp, carrot emulsion, prune &
armagnac jus (GF)*

Hentley Farm Poppy Field Blend

COURSE FIVE

Apple tarte tatin, vanilla bean ice cream

Apple pie cinnamon taste

\$110 PER PERSON

\$155 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml