

Cultivate

at Lazy River Estate

MARCH MENU

COURSE ONE

*Free range poached egg, charred greens, crisp potato nest,
truffle & cheddar sauce (GF)*

Yves Premium Cuvee

COURSE TWO

*Grilled king salmon, sorrel buttermilk & chive dressing,
salmon caviar (GF)*

Saki

COURSE THREE

*Pork belly & croquette, cauliflower variations, brussel sprouts,
sherry caramel*

Bleasdale Verdello Sauvignon Blanc

COURSE FOUR

*MBS2+ Beef rump cap, potato & leek terrine, onion soubise,
mushroom brandy jus (GF)*

Montrose Shiraz

COURSE FIVE

*Dark chocolate sphere, salted caramel mousse, shortbread
crumb*

Chocolate martini

\$110 PER PERSON

\$155 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml