

Cultivate

By Lazy River Estate

OCTOBER 4 COURSE MENU

New season asparagus and pea salad, goats cheese, garlic croutes, pickled red onion, prociutto and pea tendrills

Lazy River Sauvignon Blanc

Hot smoked salmon, baby potatoes, leek emulsion, truffled potato mousse, leek ash and crisps

Bobbys Lane Rose

Roasted and glazed mbs3+ rib eye, garlic and thyme roasted field mushroom, spiced carrot emulsion and a tarragon jus

Quilty Gransden Merlot

67% dark chocolate delice, chocolate sponge, vanilla bean chantilly and chocolate leaves and tuilles

House Tawny