

Cultivate

at Lazy River Estate

JUNE MENU

COURSE ONE

*Gnocchi, roasted tomato sugo, bocconcini, parmesan tuille,
soft herbs*

Wicks Pinot Gris

COURSE TWO

*Seared scallops, pea puree, bacon, crisp potato, scallop
beurre blanc (GF)*

Pikes Riesling

COURSE THREE

*Beef cheeks, potato puree, onion soubise, onion rings, carrot
emulsion, cabernet jus (GF)*

Bleadesdale Sparkling Shiraz

COURSE FOUR

Dark chocolate & raspberry souffle, raspberry sorbet

Affagato

\$95 PER PERSON

\$140 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml