

at Lazy River Estate

DECEMBER MENU

COURSE ONE

Summer tomato, bocconcini, black olive, lavish crisp

Wick Pinot Rose

COURSE TWO

Australian tiger prawn, mango, pea, avocado, croutons & pickled onions

Bleasdale Verdelho Sauvignon Blanc

COURSE THREE

Duck breast, heirloom beetroot, cherries & pinot jus

Robert Oatley Pinot Noir

COURSE FOUR

Turkey "roast dinner", baby vegetables, apricot & sausage stuffing & cranberry, mint & orange jus

Ramsay Intenso Rosso

COURSE FIVE

"Christmas" choux puff, eggnog, creme pattisser, summer fruits & spun sugar

Candy cane mint chocolate

\$95 PER PERSON \$140 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml