

Cultivate

at Lazy River Estate

JULY MENU

COURSE ONE

Shellfish risotto, prawns, scallops, chili, white wine & pangrattato.

Ara Estate Sauvignon Blanc

COURSE TWO

Chicken Wellington, baby vegetables a la grecque, preserved truffle Vinaigrette (DF)

Pikes Riesling

COURSE THREE

Pressed & glazed lamb shoulder, kumera, fetta onions - sweet & sour & walnuts (GF)

Second Innings Malbec

COURSE FOUR

Warm vanilla & Rhubarb pudding Anglaise & raspberry sorbet

Limoncello taste

\$95 PER PERSON

\$140 PER PERSON INCLUDING MATCHED WINE FLIGHT

Please note wine flight pours are 70ml