

Polperro

TOUR MENU

Food \$95

Estate paired wines + \$55 / International paired wines + \$75

FIRST

Chicken liver pâté - rhubarb / shallot / thyme

Cray fish - pernod / cucumber / bisque

Cigar - apricot / blue cheese / walnut

Arancini - corn / green pea / soy

SECOND

Sour dough - estate olive oil / pink salt

Tomato - nonna's relish / ginger / lemon

Parmesan - pepetas / chia / sunflower

THIRD

Veal - swede / nasturtium / cinnamon

Carrot - vanilla / swede / cumin

Cos - duck yolk / pickled onion

FOURTH

Popcorn - almond / caramel / mandarin

Please note whilst allergies & dietaries
can be catered for traces may be present

Polperro

GARDEN TOUR MENU

Food \$95

Estate paired wines + \$55 / International paired wines + \$75

FIRST

Black chia seed cracker - basil / apple cider

Squash - avocado / cucumber / fennel

Cigar - apricot / blue cheese / walnut

Arancini - curry / coriander / chervil

SECOND

Sour dough - estate olive oil/ pink salt

Tomato - nonna's relish/ ginger/ lemon

Parmesan - pepetas / chia/ sunflower

THIRD

Pumpkin - spinach / goat curd / basil

Carrot - vanilla / swede / cumin

Cos - duck yolk / pickled onion

FOURTH

Popcorn - almond / caramel / mandarin

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can be catered for traces may be present