

# Polperro

## TOUR MENU

Food \$95

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

### FIRST

Pork - apple/ green pea

Cray fish - garlic / cucumber / bisque

Cigar - apricot / blue cheese / walnut

Arancini - nasi goreng / corn / green pea

### SECOND

Sour dough - estate olive oil / pink salt

Tomato - nonna's relish / ginger / lemon

Parmesan - pepetas / chia / sunflower

### THIRD

Beef short rib - celeriac/ chervil/ star anise

Carrot - vanilla / swede/ cumin

Duck - mustard/ duck yolk

### FOURTH

Popcorn - almond / caramel / chocolate

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

Financier - macadamia/ basil

Squash - finger lime / cucumber / sesame

Cigar - apricot / blue cheese / walnut

Arancini - nasi goreng/ green pea/ corn

### SECOND

Sour dough - estate olive oil/ pink salt

Tomato - nonna's relish/ ginger/ lemon

Parmesan - tomato / chia / sunflower

### THIRD

Raviolo - pumpkin/ spinach/ goats curd

Carrot - vanilla/ swede/ cumin

Beetroot - blackberry/ granola/ coconut

### FOURTH

Popcorn - almond / caramel / mandarin

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