



Cultivating Tastes

PADDOCK TO PLATE REGIONAL PRODUCE MENU

Walk in the Orchard

*Grilled Local Zucchini, Ken Mason's Mandarin
& Minted Barambah Labna*

At The Table

First Course

*Grilled Locally Caught Fish,
Zucchini & Golden Squash Carpaccio,
Smokey Baba Ghanoush, Lemon Feta Crumble*

Second Course

*Crispy "Dawson Valley Free Range" Pork Hock,
Kaffir Lime Infused
"Brooks & Sons" Pineapple Salad,
Chilli Black Vinegar Caramel*

Sweet Note to Finish

*Poached "Jungle Fruit" Fig,
Burnt Mandarin Cream,
Macadamia Brittle*

About Cultivating Tastes

A mild winter's afternoon of alfresco wining & dining on locally crafted cuisine. The Menu by Joseph Prout of Lickity Fingers Catering, served at the long table on Ken Mason's Organic Citrus Orchard & accompanied by Australian wines. With regional produce insights provided by the growers, chef and wine supplier, join us for this delicious feast of knowledge.

THE WINES

T'GALLANT WINE MAKER – KEVIN MCCARTHY

Our selections of wines for lunch have been sourced from the vineyard of T'Gallant in the Mornington Peninsular.

Kevin McCarthy is both the co-founder & winemaker who, with his three Pinot Gris vineyards draw inspiration from his tours of Alsace, France and the Friuli region of Italy.

For more than twenty years he has been proudly crafting his wines with a pure and artisanal passion. They will be presented to you by Carissa Stark of Treasury Wine Estates, who looks forward to sharing the fruits of Kevin's work and her wine knowledge with you

THE ORCHARD

Ken Mason's Biodynamic 50 acre farm is nestled at Woodvale Park Road. His Orchard produces lemons, mandarins, oranges, and grapefruit and he has grown crops including cucumber, capsicum, cherry tomatoes, & eggplant. He grew up on a farm & has been Certified Organic for over 10 years.