



## HARVEST MENU

Alternate Drop

### ENTRÉE (Select Two)

Entrée served with oven fresh Bread Rolls

Goats Cheese and Asparagus Tart  
Creamy Butternut Pumpkin Soup (seasonal)  
Vegetarian Stack drizzled with creamy basil sauce  
Smoked Salmon and Mini Blinis Pancakes  
Fresh Prawns with Avocado (seasonal)  
Warm Thai Beef Salad  
Chicken Caesar Salad

### MAIN (Select Two)

Main course served with Seasonal Vegetables

Champagne Chicken pocketed with asparagus spears and roasted capsicum topped with a creamy champagne sauce  
Eye Fillet Steak on Potato Rosti topped with Spinach and Cedar Creek Claret Ash Red Wine Jus  
Breast of Duck on Asian greens with Tangelo and Ginger Glaze  
Seared Atlantic Salmon served with lemon beurre blanc and vegetable linguini  
Herb Crusted Lamb Rump with Salsa Verde and Red Wine Jus  
Wild Mushroom Risotto with English Spinach

### DESSERT (Select Two)

French Crème Bruleé served with fresh cream & strawberries  
Baked Cheesecake served with berry coulis  
French Profiterole filled with Crème Patisserie and fresh fruit drizzled with Chocolate sauce  
Traditional Sticky Date Pudding drenched in Butterscotch Sauce and Fresh cream  
Individual Pavlova with Seasonal Fruits and Fresh cream

### Tea and Coffee