



HARVEST MENU 2018

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

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