

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
- Vegan Paella

MAIN served with Seasonal Vegetables (Select Two)

- Chicken Involtini
Rolled with semi dried tomato, spinach and feta cheese wrapped in prosciutto ham finished with Napoli sauce
- Eye Fillet Steak
Grass fed tenderloin steak on a parmesan cheese potato mash served with broccolini and red wine jus
- Confit Duck
Slow cooked duck with potato gratin, seasonal green vegetables and an orange scented jus lie
- Thai Infused Barramundi
served with fragrant rice and bean shoot salad
- Lamb Rump
Tender lamb herb marinated on a creamy potato mash with seasonal green vegetable, salsa verde and red wine jus

DESSERT (Select Two)

- French Crème Brûlée
served with fresh cream & strawberries
- Baked Cheesecake NY style
served with berry coulis and whipped cream
- French Profiterole
filled with Crème Patisserie and fresh strawberries and orange drizzled with Chocolate sauce
- Traditional Sticky Date Pudding
drenched in Butterscotch Sauce and a dollop of fresh Cream
- Individual Pavlova with Seasonal Fruits and fresh Cream

Tea and Coffee

Harvest
Menu



CEDAR
CREEK
ESTATE

