

Cape Lodge

SUNDAY CHEF'S HARVEST MENU

INCLUDES A GLASS OF CAPE LODGE WINE

HOME BAKED SOURDOUGH

TRUFFLE BUTTER, CONFIT CHICKEN CROQUETTE

ENTRÉE

RED EMPEROR

AVOCADO, RADISH, OYSTER EMULSION

MAIN COURSE

ARKADY LAMB FILLETS

BURNT ONIONS, BROCOLINI, CRUSHED CELERIAC

OR

FRENCH GNOCCHI

YALLINGUP SLIPPERY JACK MUSHROOMS, KALE, GRUYÈRE

DESSERT

MILLE-FEUILLE

RASPBERRIES, BLOOD ORANGE, VANILLA CREAM