



# CAPE LODGE

## SUNDAY LUNCH WITH STEPHANIE ALEXANDER | MENU

### “The Cook’s Apprentice”

October 7<sup>th</sup>, Cape Lodge Restaurant

#### To Start

Easy Peasy Cheese Biscuits | page 89  
Margaret River Cheddar, Parmesan + Cayenne Pepper

*Capel Vale Methode Champenoise NV*

#### Entree

Buttery Asparagus with Herbs | page 92  
Albany Asparagus, Margaret River Organic Butter, Parsley, Chives + Tarragon

*Cape Lodge Estate Grown Sauvignon Blanc 2014*

*“Asparagus means Spring just as surely as the first wisteria or almond blossom.....”*

#### Main Course

Roast Fillet of Harvey Beef with Mushrooms, Green Beans & Horseradish | page 122  
Harvey Beef Fillet, Swiss Browns, Roasted Onions + Green Beans

*Cape Lodge Margaret River Cabernet Merlot*

*“This is the book’s graduation dinner. Be prepared for great praise!”*

#### To Finish

Pavlova | page 276  
Spring Fruits, Bannister Cream, Passionfruit

*Margaret River Roasting Co. Coffee or Tea*

*“Every Australian family has a pavlova tradition. In mine the crisp baked shell was always turned upside down”*