



CAPE LODGE

Sample Chef's Harvest Menu - 4 Courses

Changes Daily

\$110pp

To Start

Cape Lodge Sourdough,
marinated olives, truffle butter

1st course

Shark Bay Scallops
Creamed sweet corn, bread crumbs

2nd Course

Gracetown Dhufish
Crayfish, potatoes, broad beans, seafood bisque

3rd Course

Harvey Beef Fillet
Beetroot roasted & puree, snow peas, verjuice reduction

Cape Lodge Estate Wine Selection:

Sauvignon Blanc 2020 | Fumé Blanc 2020

Rosé 2021 | Vat 2 Shiraz 2020 | Estate Shiraz 2018

DESSERT

Chocolate Mousse

Manjimup raspberries, orange & polenta tuile

or

Dellendale Brie

Yallingup fruit toast, house made fig compote