



Harvest Lunch 2025

SPARKLING CHENIN BLANC BRUT ON ARRIVAL

Entrée (Sharing plate)

*Chicken & leek terrine mustard pickle, Chorizo, fetta & olives,
Atlantic salmon & crab quiche, Jamon serrano,
Compressed melon & mint salad, Liver pate & crisp bread
Slow cooked Pork Belly with romesco glaze, apple tzatziki*

CHOICE OF 2024 AVANT GARDE CHENIN BLANC

OR 2024 AVANT GARDE PINOT NOIR

Main

Baked Cone Bay Barramundi

Local asparagus & garden pea risotto, seafood ragout, roasted cherry tomato, butter sauce

Slow roasted lamb rump

Ratatouille crust, potato & onion pie, rich gravy & mint jelly

Lemon & oregano roasted chicken breast

Butter roasted fetta & spinach stuffing, chicken gravy, Crisp bacon, Biarritz potato

CHOICE OF 2024 MARGARET RIVER RESERVE CHARDONNAY

OR 2024 SWAN VALLEY RESERVE SHIRAZ

Dessert

Apple & rhubarb tart

Almond crust, rhubarb ripple parfait

Strawberry

Brandy snap, Cointreau ice-cream, crushed passionfruit, nougat crumb

SWAN VALLEY PEDRO XIMENEZ NV SOLERA