



MIDNIGHT AT THE OASIS

ENTRÉE TASTING BOX

Portobello mushroom, leek, goats cheese and thyme shortcrust tart
Roast pumpkin, cumin and chickpea slice with baby spinach and preserved lemon labne [gf]
Beetroot, freekeh & wild rice salad, pine nuts, currants, fresh herbs & pomegranate dressing [gf]
Rosemary and sea salt focaccia

MAIN COURSE

Tasmanian Atlantic salmon, wasabi miso dressing, leafy greens, toasted sesame [gf/h]
or
Slow braised Riverina beef, roast carrot pureée, watercress, rosemary jus [gf/h]

VEGETARIAN MAIN COURSE

Buckwheat rotolo with roast carrot, kale, rosemary, beurre noisette and rocket [v/gf/h]

Individual boxed salad to accompany main course:

Mixed leaf, cucumber and herb salad with cabernet vinaigrette [gf/v/h]

DESSERT DECADENCE

Raspberry and apple crumble with double cream

SUPPER SNACK

Spinach, ricotta and nutmeg puff pastry lattice pastizzi [v]

BEVERAGE

Single origin plunger coffee
English breakfast, green and peppermint tea selection

[gf] = Gluten Free · [v] = Vegetarian · [h] = Halal

