

BISTRO MENU

Entrée

Warm Over the Moon Organic Feta Tart Watercress & Walnut Salad, Vincotto	18
Margaret River Wagyu Beef Carpaccio, Salted Yoghurt Pickled Beetroot, Oasis Herbs	23
Seared Half Shell Fremantle Scallops, Mango & Chilli Salsa Crispy Sweet Potato, Mint Infused Olive Oil	24
Twice-Baked Porcini Mushroom Soufflé, Chardonnay Cream	24
Angel Hair Pasta tossed w/ Blue Manna Crab Tomato, Chilli, Basil, Cream & 34° South Olive Oil	23 / 39

Main

Pan-Fried Potato Gnocchi tossed w/ Truss Tomatoes Ringwoud Goat Blanc, Fried Sage & 10yo Balsamic	18 / 32
Duck Leg Confit, Corn Purée, Crispy Black Pig Bacon Citrus Salad, Madeira Jus	35
Roast Jarrahdene Pork Cutlet, Caramelized Apricot Salad Soft Polenta	36
Char-grilled Arkady Lamb Round Steak, Paris Mash Warm Courgette Salad, Shiraz Jus	38

Dessert

14

Chocolate Fudge Sundae, Honeycomb, Vanilla Bean Ice-Cream Cinnamon Crème Brulée w/ Caramelized Banana Mascarpone Cheese Cake, Pistachio Crumble, White Peach Sorbet Soignon Chaubier & Rouzaire Brie by Blue Cow Cheese Co Sherry Soaked Muscatels, Pistachio Crackers (+\$4 add Stilton Blue)
--

Supplements

9

Potato Mash	
Avocado & Spinach Salad, Organic “Over the Moon” Feta, Pine Nuts Red Wine Vinaigrette	
Potato Frites, Béarnaise Sauce	
Potato & Gruyere Gratinée	
Baguette & Tapenade with 34° South Olive Oil	
Oasis Hydroponic Mixed Green Leaves, Red Wine Vinaigrette	6
Steamed Green Beans, Salted Yoghurt, Herb Crumbs	12