

FEAST ON THE NILE

MENU

Canapes on arrival

Paired with Wyjup Collection Blanc De Blancs

Dukkah Crusted Half Shell Scallop, Hummus Cream gf, df
Fava Bean Pate, Dill & Lemon, Garlic Ficelle

On the table

Ful Medames, Marinated Charred Peppers, Warm Olives, Air Dried Cured Beef,
Baba Ghanoush, Toasted Pitabread

Bread

Thick Cut Sourdough, Whipped Butter

Shared Feast – Served in two waves

*Paired with Plantagenet ‘York’ Chardonnay
&
Plantagenet ‘Lancaster’ Shiraz*

Off the Charcoal BBQs

Slow Roasted Lamb Shoulder, Ras el Hanout, Preserved Lemon Yoghurt
Grilled Octopus, Chilli Maple Dressing, Pistachio, Garlic, Fresh Herbs
Sumac Roast Chicken, Sucuk, Pickled Onions & Sweet Peas

Sides & Salads

White Rice, Fried Vermicelli, Ghee
Betengan Mekhalel (Pickled Aubergines)
Fire Roasted Kipfler Potatoes with Aleppo Pepper
Salata Baladi
Cucumber, Red Onion, Jalapenos, Tomatoes, Carrot, Dill, Parsley, Cilantro
Tabbouleh

Plated Dessert

Paired with Wyjup Collection Cabernet or Pinot

Chocolate & Orange Fondant, Roasted Chestnuts, Chestnut Ice Cream

To finish

Hibiscus Tea
Gesha Coffee Co Espresso Coffees
T2 Tea



FEAST ON THE NILE

BEVERAGES

Wine Pairing Menu

On Arrival

Wyjup Collection Blanc De Blancs

Shared Feast

Plantagenet 'York' Chardonnay

Plantagenet 'Lancaster' Shiraz

Dessert

Wyjup Collection Cabernet or Pinot

Beer

Gage Roads Single Fin

Little Creatures Rogers, Fremantle WA

Soft Drinks

Refresh Fresh Juices

Sparkling Mineral Water

