

# OATLEYS WINE DINNER

## Menu

### AMUSE BOUCHE (GF, DF)

*Seared sesame tuna on cucumber topped with mango and coriander salsa*

### COURSE ONE (GF)

*Roasted figs with Parma ham and goats cheese*

### COURSE TWO

*Grilled lamb loin with parmesan risotto, wilted spinach, wild mushrooms  
and olives*

### COURSE THREE

*Lemon sorbet with lemon pearls and mint*

### COURSE FOUR

*Venison with grilled artichoke, sweet potatoes, marinated blackberries in  
a port wine and teriyaki broth and crunchy parsley*

### COURSE FIVE (V)

*Crème Brûlée with macerated strawberries, raspberries and pistachio  
praline*