

NIGHT SAFARI
& ASTRONOMY

MENU



PLATINUM
HERITAGE

STARTERS

FATOUSH

Salads were rare in the region, however Fatoush from the Levant has become a regional favourite
(Mixed with lettuce, tomato, cucumber, radish, onion, capsicum, green thyme, mint, sumac, olive oil and lemon juice, topped with home baked crispy pieces of pita bread)

HOUMOUS

A Middle Eastern favourite popular around the world
(Chickpeas, tahini, olive oil, lemon juice, salt)

KIBBEH

With variations from around the Arabian world, kibbeh has been a popular choice for generations
(wheat grains, minced beef, onion, spices, pine seeds)

FATAYER

Mini pies popular throughout the Middle Eastern region
(Spinach, onions, sumac, paprika, salt, pepper, lightly coated in lemon juice and olive oil)



MAIN COURSE

AUSTRALIAN ANGUS STEAK

A thick juicy steak grilled on an open fire, topped with mushroom sauce, served with mashed potato, mixed vegetable and grilled asparagus

ARABIC SPICED CHICKEN

A world-famous Arabic specialty, Arabic spiced marinated chicken breast grilled on an open fire, served with roasted potato, onion and parsley

VEGETARIAN MOUSSAKA

A classic Greek inspired dish transformed into a veggie delight baked aubergines, plum tomatoes, chickpeas, onions and (optional) cheese



Australian Angus Steak

DESSERT

ASSORTED FRESH FRUIT

Mixed seasonal fresh fruit platters

BEVERAGES

Arabic coffee, mineral water, fresh juice, vimto,
selection of tea and coffee





PLATINUM HERITAGE



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