



Vegetarian Menu Options

One entrée & main can be added to the \$65 & \$75 set menus
at a cost of \$5.00 per course.

Entrees

Roast Vegetable Tart Tatin

w/ raspberry & pistachio vinaigrette, baby water cress

Twice Baked Porcini Mushroom Soufflé

w/ sauce verte, petit herb salad

Goats Cheese & Cracked Pepper Tart

w/ confit vine ripened tomatoes, wild rocket

Seven Pepper Spiced Fried Tofu

w/ white miso broth, pickled vegetables

Candied Pumpkin & Herb Roulade

w/ crème fraîche, beetroot & apple slaw

MAINS

Spinach & Ricotta Cannelloni

w/ tomato & basil coulis, shaved pecorino

Fire Roasted Capsicum Gnocchi

w/ green asparagus nagé, grana reggiano parmesan

Indian Style Chickpea & Cauliflower Curry

w/ roti bread, paneer cheese, pappadam

Forrest Mushroom Risotto

w/ roasted garlic mascarpone, nashi pear marmalade

Couscous Filled Baby Eggplant

w/ moroccan tomato fondue, pumpkin seed & coriander pesto