

VEGAN FUNCTION MENU

\$75 for 2 course \$85 for 3 course

ASSAGGI add 9

Crispy fried polenta, rosemary salt (gf)
Marinated olives, grissini (gfo)

PRIMI

Tempura autumn vegetables with beetroot puree, balsamic glaze, lemon (gf)
Eggplant parmigiana with tomato sugo, balsamic glaze (gf)

SECONDI

Heirloom tomato & broccolini with pan seared gnocchi, fried basil (gf) (gfo)
Wild mushroom & asparagus risotto, truffle oil (gf)

DOLCI

Selection of Italian sorbet (gf)
Chocolate fudge cake with vegan vanilla ice cream (gf)
Apple tarte tatin with coconut gelato and caramel sauce

CONTORNI add 10

Shoestring fries, sea salt (gf)
Roast butternut pumpkin, red onion, pepitas (gf)
Chargrilled flat beans with capsicum agro dolce & fresh basil (gf)
Caramelized broccoli with confit garlic & chilli flakes
Pear & frisse salad with walnuts