

VEGAN FUNCTION MENU

\$75 2 course \$85 3 course

ASSAGGI add 9

Crispy fried polenta, rosemary salt (gf)

Marinated olives, grissini (gfo)

PRIMI

Tempura spring vegetables with beetroot puree, balsamic glaze, lemon (gf)

Heirloom tomato salad, olive texture, herb oil (gf)

SECONDI

Wild mushroom & broccolini with pan seared gnocchi, fried basil (gf) (gfo)

Farfelle with zucchini, asparagus & yellow squash (gf)

DOLCI

Selection of Italian sorbet (gf)

Chocolate fudge cake with vegan vanilla ice cream (gf)

Citrus & blueberry polenta cake, coconut sorbet

CONTORNI add 10

Shoestring fries, sea salt (gf)

Roast eggplants with tomato agro dolce & pinenuts

Grilled confit parsnips, salsa verde, fresh chilli

Cos lettuce salad with parsley pesto & cannellini beans