

Vegan Banquet Menu \$69 per person

SOURDOUGH (VG)
extra virgin olive oil, pomegranate molasses

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MUSHROOM ARANCINI (VG)

HEIRLOOM TOMATOES & HUMMUS (VG, GF)
pine nuts, olives, basil

ROAST BROCCOLI, CHARRED CORN & BUCKWHEAT (VG, GF)
pepita seeds, herbs, sherry dressing

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WHOLE ROAST CAULIFLOWER (VG, GF)
smoky eggplant, spiced coconut yoghurt, pomegranate, salsa verde

served with

XMAS SLAW (VG, GF)

HERB & GARLIC BABY POTATOES (VG, GF)

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ROAST STONE FRUITS & WHITE CHOCOLATE COCONUT ICE CREAM (VG, GF)

*Pre-orders and prepayments due at least
3 business days prior to event date.
Minimum 8 guests*

