

VEGAN FUNCTION MENU

\$80 2 course \$90 3 course

ASSAGGI add 9

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

PRIMI

Tempura spring vegetables with beetroot puree, balsamic glaze, lemon (gf)
Heirloom tomato salsa, olive texture (gf)

SECONDI

Wild mushroom & broccolini with pan seared gnocchi, fried basil (gfo)
Wild mushroom risotto, spinach & truffle paste (gf)

DOLCI

Selection of Italian sorbet (gf)
Chocolate fudge cake with vegan vanilla ice cream (gf)
Vanilla bean pannacotta with muesli, summer fruit & fairy floss (gf)

CONTORNI

Shoestring fries, sea salt (gf)	10
Mixed leaf Salad with fennel & orange	12
Chargrilled broccolini with almonds & lemon	13