

VEGAN FUNCTION MENU

\$75 2 course

\$85 3 course

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, napoli, fried basil (gfo)
Saffron risotto with heirloom tomatoes, corn & zucchini (gf/vg/vo)

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)

ASSAGGI (ADD ONS)

Crispy fried polenta, rosemary salt (gf)	12
Marinated olives, grissini (gfo)	9

CONTORNI (ADD ONS)

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