



VEGETARIAN PLATED

entree

\$24.00 per person

blue cheese, caramelised wild lime and spinach tart, basil oil and vincotto

grilled cajun spiced pineapple, guacamole, grapefruit and orange salad, tender sprouts and succo rosso

pumpkin, semi dried tomato and oregano frittata, roquette, asparagus and salsa verde

persian goats cheese, crushed potato and pine nut crumble, orange salad, spring onion and watercress dressing

vegetarian entree of the day to best compliment the chosen function menu – please discuss with your event coordinator

main course

\$35.00 per person

truffle scented char grilled vegetables, porcini mushroom risotto and bearnaise

caramelised leek and fennel tart, slow roast romas, sour cream and tomato jus

gratinated vegetable dauphinoise, roast vegetables, field mushrooms and spinach oil

vegetable moussaka, honey roasted pumpkin, asparagus, zucchini and butter sauce

vegetarian main course of the day to best compliment the chosen function menu - please discuss with our event coordinator

