

dietary menu

MINIMUM 10 GUESTS
Additional items can be added to your menu, price on your enquiry

DIETARY
GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

SEAFOOD ORIGIN
A - AUSTRALIA, I - IMPORTED, M - MIXED

Canapé

Minimum 10 people

Braised king oyster mushrooms, ginger, chilli tamari, green shallot, micro coriander *GF, NF, VG, LOW FODMAP*

Brown rice, kappa (cucumber), wakame, maki *GF, NF, VG, LOW FODMAP*

Vegan baguette bruschetta, vine tomatoes, vegan soy milk mozzarella, basil, balsamic *GF, NF, VG, LOW FODMAP*

Fried green pepper, arancini, with vegan crumbs, paprika, lemon vegan mayo *GF, NF, VG, LOW FODMAP*

Vegan aloo masala buckwheat samosa, coconut yoghurt mint railta *VG, GF, NF, LOW FODMAP*

Vegan rice paper rolls with nam jim gai *GF, NF, VG, LOW FODMAP*

Carrot rösti, horse radish vegan cream, puffed wild rice, micro cress *GF, NF, VG, LOW FODMAP*

Sesame glazed tofu skewers *GF, NF, VG, LOW FODMAP*

Entrée

Minimum 10 people

Braised king oyster mushrooms, ginger, chilli tamari, green shallot, micro coriander *GF, NF, VG, LOW FODMAP*

Salad of Japanese pumpkin and ricotta "ravioli", radish, quinoa crumble, lemon dressing, micro basil *GF, NF, VG, LOW FODMAP*

Violet potato salad, lowy low vegan truffle aioli, crisp violet potato skin, lemon vinaigrette, nasturtium *GF, NF, VG, LOW FODMAP*

Vegan potato gnocchi, arugula, roast heirloom tomatoes, extra virgin olive oil, nutritional yeast *GF, NF, VG, LOW FODMAP*

Main

Vegan, carrot and tofu gf rigatoni ragù, with nutritional yeast, baby herbs *GF, NF, VG, LOW FODMAP*

Baked eggplant parmigiana, arugula, balsamic glaze, sage quinoa crust, nutritional yeast *GF, NF, VG, LOW FODMAP*

Charred braised cabbage, with tomato braised wild rice, heirloom Dutch carrots, vegan lemon jus and green olive soil *GF, NF, VG, LOW FODMAP*

Vegan tomato, carrot, green capsicum and olive Arroz con cosas (paella) with green olive dust, baby herbs *GF, NF, VG, LOW FODMAP*

Dessert

Vegan chocolate mousse with fresh raspberries and berry coulis *VG, GF, DF, NF*

Vegan pavlova with vegan cream and fresh berries *VG, GF, NF, DF*

Vegan lemon cake with lemon syrup and fresh strawberries *VG*

Gluten free orange cake with rose buttercream and pistachios *GF*