

VEGETARIAN SELECTION

FOR THE TABLE

BREADS & SPREADS *cannellini bean puree, tomato tapenade*

FIRST COURSE PLATTER

SHITAKE GYOZA *soy-chilli dipping sauce*

ZUCCHINI FALAFEL *tabini yoghurt*

ESCALIVADA *Catalan style roasted summer vegetables, crostini*

PIQUILLO PEPPERS *filled with goat curd, grilled artichokes*

DAL-RICE ARANCINI *pappadum crust, eggplant kasundi*

MAIN COURSE

(Please select up to two dishes)

MUSHROOM-PORCINI RISOTTO *hazelnuts, soft herbs, parmigiano*

PUMPKIN-WALNUT RAVIOLI *goat cheese, tomato sugo, basil, parmigiano*

EGGPLANT PARMIGIANA *tomato-basil sugo, parmigiano gratin*

CHARED COS SALAD *fennel-apple slaw, seeds-nuts,*

smoked radish, kikorangi blue, miso lime dressing,

FIRE ROASTED VEGETABLES *seasonal vegetables, field mushrooms,*

vine tomatoes, grilled halloumi.

SERVED SIDE DISHES

(A sample of our side dishes – some offerings may change)

SEASONAL GREEN VEGETABLES *virgin oil, garlic, chili, lemon*

SALAD OF MIXED CABBAGE *fennel, carrot, buttermilk dressing*

ROAST AGRIA POTATOES *olive oil, lemon, parsley*

TRUFFLED POLENTA FRIES