

— VEGETARIAN MENU —

Fresh Garden Greens (VG)(GF)

Mixed greens - cucumber - olives - cherry tomato

Sous Vide Beetroot & Citrus

(V)(D)(N)(GF)

Arugula - feta - candied walnut - passion vinaigrette

Roasted Tomato Cappuccino

(V)(D)(N)

Pesto oil - vanilla foam

Carrot & Orange Velouté(V)(D)

Milk foam

Asparagus & Spinach Risotto

(A)(V)(D)

Roasted artichoke - caramelized pepper

Spaghetti Aglio Olio(G)(SP)(V)(D)

Garlic - chili - parsley

Penne Arrabbiata(G)(SP)(V)

Chili - tomato - basil - garlic

Grilled Vegetable Wrap(V)(G)

Char grilled vegetable - tahini cream
chickpeas - tomato green salad

Potato & Sage Gnocchi(G)(D)(V)

Blue cheese crème - roasted butternut pumpkin seed
arugula

Arancini(G)(D)(V)

Crispy arborio rice ball - basil tomato concasse

Falafel Pocket

Sandwich(G)(D)(V)

Fried falafel - tzatziki - fresh garden salad

Vegetable Burger(G)(V)

Eggless bun - fried vegetable patty tomato
jam - fries

Spinach Ricotta

Cannelloni(D)(V)(G)

Ricotta cheese - spinach - bechamel tomato
concasse

Mushroom Tarte Tatin(G)(D)(V)

Puff pastry - mushroom and leek ragout

Vegetable Burrito Roll(G)(D)(V)

Beans - corn - tomato - bell pepper cilantro -
guacamole - potato wedges

Where possible, our ingredients - including seafood, tea and coffee are locally sourced or sustainably certified, supporting both our community and the planet.

All non-pork options on this menu are Halal certified

**(D) Dairy (G) Gluten (A) Alcohol (S) Seafood (E) Egg (N) Nuts (V) Vegetarian (SP) Spicy
(GF) Gluten Free (DF) Dairy Free (VG) Vegan (P) Pork**

Gluten free options available

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs