

VEGETARIAN & VEGAN MENU

ENTRÉE

PEA, MINT + CORN FRITTER WITH LEMON OIL AND ROCKET
GARNISH (V)

POLENTA + OYSTER MUSHROOM STACK WITH BASIL PESTO AND FRIED ENOKI MUSHROOM GARNISH (V,VG)

MAIN

COCONUT THAI GREEN CURRY WITH VEGETABLES ON STEAMED RICE (V,VG)

VEGETARIAN LASAGNE SERVED WITH MIXED SALAD (V)

MUSHROOM + ALMOND MILK RISOTTO WITH ROASTED SWEET POTATO + BASIL PESTO (V,VG)

DESSERT

PLEASE REFER TO MAIN MENU FOR DESSERT CHOICES