

## VEGETARIAN SELECTION

### FOR THE TABLE

**GRUYÈRE CHEESE ROLLS** (Pao de Queijo) served warm

### FIRST COURSE PLATTER

**SHITAKE GYOZA** *soy-chilli dipping sauce*

**ZUCCHINI FALAFEL** *tabini yoghurt*

**BABA GANOUSH** *eggplant puree, tabini, lemon, warm spices*

**AVO VOL-AU-VENT** *guacamole, pico de gallo*

**DAL-RICE ARANCINI** *pappadum crust, vegetable kasundi*

### MAIN COURSE

*(Please select up to two dishes)*

**GRILLED POLENTA STACK** *zucchini falafel, eggplant, halloumi, romesco, parmigiano*

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

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

**PANZANELLA SALAD** *tomato, cucumber, red onion, eggplant, bell pepper, zucchini, crouton*

**FIRE ROASTED VEGETABLES** *seasonal vegetables, field mushrooms,*

*vine tomatoes, marinated tofu.*

### 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**