



## *The Vegetarian menu - luscious, healthy and satisfying*



### Starters

- Vietnamese rice paper roll with coleslaw & lime-coriander dipping sauce
- Vegetarian samosa served w/ tamarind dipping sauce & red coconut salsa drizzle
- Pea and potato bunda pakoras served w/ coconut mint chutney
- Spinach, shiitake and prawn dumplings w/ a chilli-miso dressing
- Indonesian spring rolls served w/ a coconut, peanut & coriander sauce
- Root vegetable tempura served w/ basil aioli drizzle
- Butter bean pureé with dukkah & shaved eggs
- Zucchini and haloumi fritters served with lemon mayo
- Cauliflower besan fritters served w/ yoghurt mint sauce
- Byron Bay tempeh fingers served w/ sambal
- Labanah served with olives, pistachio & oregano
- Beetroot & sumac yoghurt tartar
- Polenta crisps w/ avocado and yoghurt dip
- Corn fritters served with homemade tomato sauce, rocket & avocado



### Main Buffet

- Broad beans, chickpeas & grilled haloumi served w/ pepper coulis
- Cinnamon & cardamon scented pilaf with puy lentils & caramelised onion
- Kale, zucchini & fetta spiral filo tart
- Gluten free vegetarian quiche with goat fetta
- Shaved cabbage, brussels sprouts salad w/ walnuts & goat cheese
- Baby rocket, Persian fetta, pinenuts and slow-roasted cherry tomatoes
- Roasted baby beetroot, puy lentils, dill and goat cheese salad
- Charred tofu with seaweed, ginger and roasted carrot salad
- Roasted root vegetables in salsa verde
- Baked spelt served w/ roasted red pepper & garden herbs
- Char-grilled polenta served w/ mushrooms and chives
- Fennel, pumpkin and aubergine tagine