

VEGETARIAN MENU

APPETISER

Hummus dip

A smooth blend of chickpea and tahini with a hint of mint, served with crisp lavosh

Roasted Red Capsicum Dip

Fresh roasted capsicum blended with Australian cream cheese and tapenade, served with golden baked water crackers

ENTREE

Marinated Vegetable Stack

A stack of marinated grilled vegetables served with Vanilla Bean beetroot relish and grilled Haloumi Cheese

MAIN

Mediterranean Eggplant Involtni

Mediterranean eggplant involtni filled with marinated vegetables and topped off with vine ripped tomato and basil sauce

CHEESE TASTING PLATE

Chef's Selection of Local Cheese

Matched with a quince paste, golden crisp water crackers, and a spiced fruit loaf

DESSERT

An individual tasting plate of delicate desserts
