

# Vegan Menu

## Starters

### *Textures of Beetroot*

*with Mixed Leaves Salad, Candied Walnuts  
and Dark Balsamic Vinaigrette (gluten\*, nut\*).....15*

### *Fried Chilli Marinated Tofu*

*with Asian Noodles, Pickled Ginger, Roasted Peanuts,  
and Soy & Sesame Dressing (gluten\*, nut\*)..... 16*

## Mains

### *Saffron Risotto*

*with Pine Nuts, Broad Beans, Sun Dried  
Tomatoes and Olive Oil Foam (gluten\*, nut\*)..... 23*

### *Summer Quinoa Salad*

*with Chargrilled Courgette, Baby Spinach  
and Capsicum Coulis (gluten\*, nut\*)..... 24*

### *Grilled Bok Choy*

*with Stir-fry Vegetable Medley, Baby Corn, Coconut Rice  
and Asian BBQ Sauce (gluten\*, nut\*)..... 26*

## Desserts

### *Trio of Sorbet*

*with Forest Berries and Mint (gluten\*, nut\*)..... 12*

*gluten\* \ nut\* = Option to omit from the meal if present. When notified of a celiac/nut allergy, we will avoid that ingredient in our recipe and will change kitchenware to try our best to avoid cross-contamination.*