

# VEGETARIAN FUNCTION MENU



Wild and tamed sourdough, cultured butter

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## CANAPES

Grilled **asparagus**, fig, Meredith goats' curd, sourdough

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Wood-roasted **pumpkin**, pepitas, sesame seeds, currants, pumpkin puree, pomegranate, and *Shaw River* buffalo curd, crisp tortilla

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## STARTER

*B&B Basil* **zucchini flowers** filled with eggplant, roasted hazelnuts, goats' curd and fregola, with a chickpea tempura, piperade sauce, Manchego, lemon

^ (GF)

## MAINS

Wood-roasted pumpkin, spinach and ricotta **ravioli**, toasted hazelnuts, sage burnt butter sauce, Parmigiano Reggiano

**Freekeh** with single origin pistachios, feta cheese, rocket leaves, pickled pear, mint, pomegranate

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## SIDE

**Green beans**, zucchini flowers, Swiss chard, lemon oil, pine nuts, sesame seeds, currants, goats' curd

^ (GF)

## PALATE CLEANSER

Harcourt apple sorbet, strawberry soup, finger lime

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## DESSERT

**Textures of chocolate**: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delicé, white chocolate ice cream

^ (GF)

Raspberry and apple **sorbets**, macerated strawberries and blueberries

^ (GF)

^ denotes this meal is vegan or can be made to suit vegan

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.