

VEGETARIAN/VEGAN MENU

Entrée

*Miso & Beets Salad (VEG/VG/GF)

Watercress & rocket salad tossed with miso and orange dressing, golden & red beetroot, roast cauliflower, macadamia, herby tofu cream, capsicum tomato sauce and alfalfa sprouts on top.

Main

*Vegan Feijoada Plate (VEG/VG/GF)

Stew black beans slow-cooked with carrots, tofu, pumpkin, and mushroom served with rice, vinaigrette, orange slices and a portion of crunchy farofa.

OR

*Charcoal Grilled Veggies (VEG/VG/GF)

A skewer served on the table with Capsicum red & yellow, pumpkin, eggplant, zucchini and mushroom marinated in a herb sauce with a touch of truffle oil. Accompanied by traditional rice fritters, herb tofu cream and capsicum tomato sauce.

Side Dishes

Vegetarian dishes on the night - free flow

Dessert

*Petit Gateau de Chocolate (VEG)

Chocolate cake with warm mellow filling served with vanilla ice cream.

OR

*Pudim de Leite with ice-cream (VEG/GF)

Cream caramel with one scope of vanilla ice cream.

OR

Sorbet (VG)-enquire staff for available flavour

Drink

*Beer on tap/house wine/spirits/soft drink

VEG-VEGETARIAN / VG-VEGAN / GF-GLUTEN FREE

May 2023