

## VEGAN & VEGETARIAN MENU

### STARTER

...

Le Chou-Fleur Creamy Cauliflower With Turmeric Roasted Florets & Mixed Nut Crumble	\$18
La Soupe à L'Oignon Vegemite French Onion Soup With Vegan Parmesan & Croûtons	\$28
Le Sashimi De Tofu Miso Marinated Tofu Sashimi	\$28

### MAIN COURSE

...

Le Risotto Aux Champignons Fresh Local Porcini Risotto With Spinach & Smoke Vegan Cheese	\$38
La Betterave Oven Roasted Beetroot, Wild Green, Macadamia Cream, Caramelised Walnut Dressing	\$32
La Papillote De Légumes Papillote Of Baby Carrots, Kumara Hummus, Pesto Dressing & Pumpkin Seed	\$36

### SIDES

...

La Petit Salade Iceberg Leaves, Cucumber, Mint & Lemon Dressing	\$11
Le Potiron Pumpkin Every Way - Roasted, Puréed, Crumbled, Pumpkin Seed Oil	\$11
Les Frites De Polenta Polenta Fries With Hummus	\$11

### DESSERT

...

L'Ananas Rôti Sautéed Spiced Pineapple, Mango Coulis, Coconut Cream & Coconut Sorbet	\$18
La Citrouille Spiced Pumpkin, White Chocolate & Coconut Entremet With Spiced Pumpkin Gel & Coconut Sorbet	\$18
Autour Du Fruit Seasonal Fruit Extravaganza	\$18