

## VEGAN & VEGETARIAN MENU

### STARTER

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

### MAIN COURSE

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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

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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

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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