

Vegetarian menu

FUNCTION MENU

TWO COURSE Choice \$89

THREE COURSE Choice \$110

All dishes can be made as entrée or Main

Warm Goats Cheese Fondant Spinach, Asparagus, Herbs, Truffle Vinaigrette

Fried Gnocco Fritto, Mozzarella, Heirloom Tomatoes, Herb Dressing

House Made Gnocchi, Gorgonzola Cream, Pear, Endive, Walnuts, Black Pepper

Beetroot, Risotto, Marinated Flaked Goats Cheese, Sorel, Toasted Walnuts *gf*

Pappardelle Pasta, Mushrooms, Porcini Sauce, Parmigiano Reggiano *E

Roasted Spiced Cauliflower, Cauliflower Puree, Soaked Raisins, Capers

Fregola, Olives, Potatoes, Roasted Peppers, Spinach Puree, Romesco Sauce

Sautéed Broccolini, Herb Garlic Butter *agf*

Mixed Leaf Salad, Red Wine Shallot Dressing *gf*

Alchemy Spiced Chips Roasted Garlic Aioli *gf*