



BY CHEF DAVID LISKEN

CANAPÉS

Arancini | butternut pumpkin | sriracha mayo |
thyme
xo sauce | plant parmesan

Beetroot pastrami | activated seed cracker |
hemp
ricotta | micro herbs

ENTRÉES

Homemade focaccia with rosemary
extra virgin olive oil | aged balsamic vinegar

Zucchini cannelloni | plant ricotta | toasted pine
nuts
puffed amaranth | pickled zucchini | broad bean
shoots

Cos lettuce & radicchio | lemon dressing | smoky
tempeh | snow peas & sugar snaps | dill & crispy
capers

MAINS

Handmade potato gnocchi | romesco | rocket &
basil | caramelised cherry tomatoes | toasted
cashew parmesan

Tofu “fish” | crispy rice paper skin | sea weed
caviar
fresh herbs

SIDE CONDIMENTS

Whipped homemade butter | garden herb salsa
verde | cashew parmesan | chili-fennel seed oil |
marinated olives

DESSERT

Lemon sorbet & lemon balm

Vanilla polenta & almond cake | Lemon and
orange | vegan meringue | berries

