

Vegetarian menu

3/5 course dinner

Price for head based on personalised options
menu minimum 2person

Sample menu

Homemade dry tomato focaccia
Homemade Bread and butter
Pickles vegetables

1st COURSE

Caramelised Butternut squash with burrata
Grill Polenta with braised mushroom
Braised Artichoke aioli mayo artichoke puree
Sumac Cured kohlrabi carpaccio pickled onion
Fennel salad blood orange olives

2nd COURSE

Marbled Radicchio pear blue cheese honey vinaigrette
Spicy roasted leeks
Ratatouille parsley oil breadcrumb
Mushroom rice timbale béchamel sauce

3rd COURSE

Beetroot crème fraîche soup (seasonal vegetable)
Homemade tagliolini pistacchio pesto burrata
Saffron risotto king trumpet mushroom
Homemade tagliatelle pumpkin ragu

4th COURSE

Hispi Cabbage, celeriac cream, sesame sauce
Roasted cauliflower fermented carrot aubergine purée

5th COURSE

Roasted pineapple coconut mousse lime passion fruit
Panna cotta pistacchio crumble blood orange
White chocolate raspberry tart

dinner will be a selection of dishes, based on your preference, budget, number of courses. Price per person, upon the option.
Will be possible to have different selection for a party larger then 6 (minimum 2guest for selection)