



PLANT
BASED
SHARED

WEDDINGS EVENTS PARTIES



SHARED VEGAN FEAST

CANAPES

Triple cooked chips, béarnaise, radish pickle, nutritional yeast salt (gf)

Grilled zucchini, whipped oat milk ricotta, pennyroyal, toasted almond bruschetta

Southern-fried cauliflower, jalapeno ranch (gf)

Pine mushroom & thyme pate, fire-roasted capsicum, olive oil grilled sourdough

Fresh corn, tomato & pickled jalapeno ceviche, coconut tiger's milk (gf)

Red curry wok-fried tofu, kaffir lime & coconut caramel (gf)

Cherry tomato, basil & confit shallot crostini, black olive caramel

Beetroot falafel, beetroot marmalade, green tahini (gf)

Rice cracker ming; young ginger, black sesame, coconut, palm sugar, lime (gf)

Hasselback baby potatoes, roasted garlic Caesar aioli (gf)

Antipasto skewers grilled olive, cherry tomato, zucchini, holy basil, balsamic oil (gf)

Pulled jackfruit, avocado & black bean tostada, radish & mint pico de gallo (gf)

Roasted pumpkin & celeriac arancini, basil aioli

Asparagus & baby carrots, hazelnut dukkah, quince aioli (gf)

SHARED ENTREES

Seasonal Crudites, nori bagna cauda & pumpkin hummus (gf)

Eggplant Katsu sesame & panko crumbed, fine Japanese slaw, Bulldog sauce

Tofu & white fungus larb, lettuce cup, glass noodles, Southeast herbs, hot & sour dressing (gf)

Sweet corn & pea fritters, shaved apple & zucchini salad, mint & coconut dressing (gf)

Beetroot Carpaccio, spiced pecan, Finesse pickles, watercress, o.j blossom dressing (gf)

SHARED MAINS

Served with warm rosemary focaccia & olive oil

Chargrilled zucchini, cherry tomato, chickpea & mint salad, pita crisp, sumac dressing

Fresh rice noodles, tamarind peanut satay, Thai basil & cucumber ajar (lg)

Roasted sweet potato & cashew nut curry, coconut chilli crunch, coriander chutney (gf)

Deviled beetroot curry, fried curry leaves, cumin seeds, coconut cream (gf)

Pearl couscous, fire-roasted Mediterranean vegetables, caramelised shallot chutney

Smoked eggplant, black eye pea, broad bean & tomato shakshuka (gf)

Maple & chipotle roasted pumpkin, parsnip wattleseed cream, everything crunch (gf)

Spinach & basil Gnudi, fennel & tomato sugo, Pinot Grigio, "parmesan" (v)

Wild mushroom & tempeh bolognese, pecorino, fennel pollen bread crumbs, garden herbs

Orecchiette pasta, hand-pounded basil pesto, sundried tomatoes, artichoke, spinach, peas (v)

Roasted root veg risotto, lemon herb feta, shaved radicchio, Verde olive oil (gf)

SHARED SIDES

Crispy chat potatoes, rosemary, thyme, toasted garlic (gf)

Sicilian caponata; roasted capsicum, eggplant, tomato, red onion, zucchini, garlic, olives, capers (gf)

Charred carrots, sweet potato baba ganoush, pomegranate, sorghum (gf),

Grilled corn off the cob, poblano, spiced popcorn, yuzu chimichurri (gf)

Salt baked beetroot & radish, ginger pumpkin puree, shaved macadamia (gf)

Wheat beer braised red cabbage, caraway, star anise apple puree (gf)

SHARED SALADS

Baby cos, radish, orange, cucumber, candied almonds, avocado dressing (gf)

Roquette, shaved pear, House-made "parmesan", toffee walnut salad, balsamic dressing (gf)

Seasonally inspired vegan salad; freshest & the finest the Mornington Peninsula has on offer

Many grains, capers, dried cranberries & apricots, toasted nuts, fresh herbs, lemon tahni dressing

Heirloom tomato, basil & grilled olive salad, crispy shallots, blood plum vinaigrette (gf)

Green papaya som tom, cherry tomatoes, roasted peanuts, chilli & lime dressing (gf)

Soft butter lettuce, fresh parsley, chervil, radish, dijon dressing (gf)

SWEETS

Espresso martini & dark chocolate mousse, citrus salad, Kahlua syrup (gf)

Sticky date & banana spring rolls, spiced bourbon caramel, star anise sugar

Raspberry Pav, rose water jelly, lemon verbena (gf)

Salted caramel popcorn, warm chocolate sauce, gay time crunch

Pineapple skewers, plum sugar, pink peppercorn, lime coconut cream (gf vg)

LATE NIGHT SNACKS

Crispy 7 spice tofu Banh Mi, pickled carrot, chilli, cucumber, chilli jam, maggie mayo

Skinny chip cones, oregano & roasted garlic aioli (gf)

Beetroot & carrot falafel pita pocket, Greek salad, roasted garlic Toun

Soy protein slider, celeriac & caper remoulade, hot sauce mayo

Steamed bao, vegan Chiang Mai sausage, apple kimchi

Ancho mushroom taco, liquid vegan cheese sauce, Cuban slaw, salsa Roja

Corn chip nachos, brown sugar baked beans, burnt tomato salsa, pickled slaw (gf)





GRAZING TABLES

Dips & Spreads \$15 PP

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar...just to name a few. All served with fresh veggies, lavosh, toasted & fresh bread

Cheese \$20 pp

Selection of local & imported cheeses

Garnished with Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, wafers, lavosh & bread crisp

GRAZING PLATTERS

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads	\$80
Antipasto	\$115
Mezze	\$115
Cheese	\$115
Fruit	\$80