



VEGAN IGLOO MENU

\$69 per person, includes a 3 course meal & drink on arrival

Let's feast! "Feed Me" menu, individually plated

ENTREE

Beetroot carpaccio
hazelnut, roasted baby
beets, pickled radish,
coconut labneh (VG) (GF)

French onion arancini,
onion jam (VG)

Heirloom tomato
bruschetta, sourdough
(VG) (DF)

MAIN

Cauliflower steak, dukkah,
house pickles (VG) (DF)

SIDES

Broccoli, Toasted
Almonds, Cashew Puree
(VG) (DF) (GF)

Heirloom Carrots, Carrot
Puree, Pepita Seeds
(VG) (DF) (GF)

Skin On Fries, Smoked Aioli
(VG) (DF) (GF)

DESSERT

Chocolate & raspberry
cake, raspberry sorbet (VG)

