

menus.

PLANT BASED //

More and more we are seeing vegetable-based choices everywhere we normally go to eat or buy our food.

Eating more vegetables is simply a better way to eat, and not just for the obvious health reasons! It is also the recommendation of the world's biggest authorities on environment and climate change that more of us should try to reduce our meat and dairy consumption.

These bastions of everything green have put together dishes that will sway even the hardest of Carnivores & Omnivores!



L'ORTO //

L'ORTO - TRANSLATE 'NOUN' - VEGETABLE GARDEN

A garden-based way of eating inspired by a deep love for vegetables.

CANAPES

Whipped goat cheese tart, figs, walnuts, balsamic
Roasted eggplant and bechamel croquettes
Polenta chips, truffled pecorino & parsley
Crostini of almond with artichoke, chilli and mint
Crostini of Tuscan kale pesto with mascarpone

ENTRÉE

Eggplant filled with ricotta & spinach, baked in passata, parmesan & basil
Burrata with tomato fennel jam and Pane Carasau
Roasted Bell Peppers bruschetta, confit garlic, aged grand reserve balsamic
Porcini mushroom bruschetta, gorgonzola & walnut
Zesty white bean and quinoa salad tossed with rocket and fresh herbs
Roasted root veg & broccoli salad w/ caramelised onion & creamy cashew cheese drizzle

L'ORTO // CONTINUED

RISOTTO + PASTA

Pumpkin risotto with gorgonzola

Risotto of garden peas, grilled asparagus, pea tendrils, gremolata & taleggio

Beetroot risotto with goat cheese and soft herbs

"Culurgones" - Traditional Sardinian ravioli filled of potato, garlic and Straciatella, passata sauce & basil

Agnolotti of goat cheese with salsa di agresto & pecorino

MAIN COURSE

Roast carrots with polenta and spring pea caponata

Zucchini stuffed with ricotta, pecorino, raisins & oregano

Caramelised tomato tart with oregano and buffalo mozzarella

Grilled eggplant, red wine vinaigrette, mint, green chilli & feta

Sri Lankan coconut red lentil dahl with roasted golden cauliflower

Roasted pumpkin & spinach salad with spiced chickpeas, apple & maple pepitas

Zingy apple, beet, carrot and red cabbage slaw with toasted seeds and dill

Vegan caesar potato salad with walnuts, spring onions, capers and a garlic tahini Sauce

SIDES

Fennel salad with blood orange & dill

Rainbow chard with raisins and pine nuts

Grilled radicchio, roasted globe grapes & gorgonzola

PRICING & ADDITIONAL INFO //

CANAPES

2 canapes	\$14 per person
3 canapes	\$21 per person

DISHES

3 dishes	\$75 per person
4 dishes	\$95 per person

Please contact us below about additional side dishes to compliment your meal

Pricing includes chef + all service platters
Individual flatware and glassware not included
Service staff and bar staff all quoted separately
Minimum 30 person

travel fee may apply

OPTIONAL EXTRAS

Ready to eat or heat drop-off service

*\$65 (*within Byron)

Delivered in eco-friendly 100% biodegradable service boxes with paper napkins supplied

CONTACT US

