



IN THE SKY

Vegan Menu

ENTREES

Wild Mushroom, fresh shitake, morels risotto with roasted pine nuts and asparagus

Green leaf salad with pear, roast walnuts and cranberries, orange dressing

MAINS

Roast butternut pumpkin risotto with pumpkin oil and crispy pumpkin seeds

Maple and thyme roasted sweet potato stack with orange carrot puree, wilted spinach and sautéed button mushrooms

DESSERTS

Fruit verrine with sorbet selection

Tofu chocolate cream with fresh raspberries and coulis

SIDE DISHES

Sautéed snow peas with ginger	\$9.50
Tossed lettuce, tomato, cucumber, red onion salad	\$9.50

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.
A 10% surcharge applies on the total bill for all Public Holiday bookings.