



www.harvestvegetarianrestaurant.com

CHEF'S SPECIALS

ENTREES

Green Split Pea Soup ... \$12.50

Coconut milk, Turmeric, Coriander and Black Cumin seeds combined with Green Split Peas to form a hearty soup.

Twice Baked Goats Cheese Soufflé ... \$15.95

A combination of quality Goats Cheese folded through whipped egg whites, Nutmeg and Mountain Pepper, twice baked and served with a Lemon Myrtle sauce.

Goats Cheese Roulade ... \$14.50

Roasted Red Capsicum rolled around South Cape Goats Cheese and fresh Basil leaves, sliced and served with toasted bread.

Tappas Plate (V by request)

Individual ... \$14.95 For two ... \$25.00 For four ... \$45.00

Four Delights include a Lentil, Mint and Lemon Dip, Mushroom and Zucchini ragout, Greek Fetta and Oregano Blue Vein with Olive Oil and Lemon and a Guacamole served with fresh Pita Bread.

MAINS

Nutty Leek and Cheese Tart ... \$24.50

Handmade puff pastry with a combination of Gruyere, Mozzarella, Fetta and Parmesan cheeses with Walnuts and Lemon Thyme create the wonderful filling, baked golden brown, and served with Ratatouille.

Zucchini Boats on a Sea of English Spinach

(V by request) ... \$23.50

Fresh Zucchini sliced in half and hulled out. The flesh is then pan-fried with Onions, Garlic, Mushrooms, Lemons and Herbs, then loaded into the boat and topped with a yellow canopy of Parmesan Cheese and baked in a hot oven.

Harvest Curry ... \$23.50

A vegetable curry combining Cauliflower, Potatoes, Onions, Green Beans, Lemon rind, Curry leaves and Coconut Milk, pot roasted and served with Mint Yoghurt, fruit chutney and Basmati Rice Pappadams.

Cauliflower Castle ... \$24.50

Cauliflower, English Spinach, Gruyere cheeses, Cherry Tomatoes roasted in Balsamic are the building blocks of the castle bound with Béchamel and served with a Béarnaise sauce.

(V) ... Vegan means no dairy products, eggs or honey.

Corkage ... \$3.00 per person.

All prices are inclusive of GST.