



www.harvestvegetarianrestaurant.com

3 Courses ... \$45.00 per person

(Please make one selection from each Course ... minimum 10 people per booking)

ENTREES

Three Mushroom Ravioli

Pasta cases of Porcini, Roman and field mushrooms served with an Orange and Basil sauce or Grain Mustard and Cream sauce.

Vietnamese Rice Paper Rolls (V)

Fresh selection of vegetables and Tofu rolled in a sheet of Rice Paper and served with a spicy Asian Dipping Sauce.

Thai Spring Rolls (V)

Thai mixed vegetables, seasoned, wrapped and deep fried, served with a Sweet Chilli Dipping Sauce.

MAINS

Harvest Mediterranean Aubergine Tower

Oven baked Eggplant filled with Goats Cheese, roasted Red Capsicum and Sweet Potato divided by English Spinach, Tomato and Basil, served with an Illawarra Plum and Tomato Glaze.

Risotto Cakes and Roasted Red Pepper Sauce (V)

Traditional style Risotto, flavored with Tarragon, Spinach and White Wine. Anchored in a pool of roasted Red Pepper Sauce.

Individual Lasagna with Mozzarella

Fresh lasagna sheets lay between the oven roasted Tomatoes and Basil leaves. Kumara and Pontiac roasted in garlic and oil with fresh Rosemary fill the lasagna along with roasted and peeled Red Capsicums and Tomato Concasse. Covered with Mozzarella cheese.

English Spinach and Kumara Gnocchi. (V by request)

Sweet Potato Dumplings form the base of our Gnocchi which is served in a Lemon and Garlic Cream sauce or a roasted Tomato and Sage Sauce and topped with Grilled Parmesan.

DESSERTS

Apple, Berry and Nut Crumble (V)

Blueberries, Pecans, Strawberries, Macadamias and Apple, Rolled Oats and Palm Sugar form the basis of this wonderfully healthy dessert.

Mixed Ice Cream or Sorbet

Made fresh daily, right here on our premises.

Sticky Date Pudding with Butterscotch Sauce

A rich, moist pudding that is engulfed by a warm Butterscotch sauce.

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

Includes Garlic and Herb bread.

No Corkage charge for your BYO wine.

The price is inclusive of GST.