



PLATED MENU



PLATED MENU

SALADS

CAESAR SALAD (GFO)

with tempeh bacon, pickled shallots, garlic croutons & sunflower seed parmesan

BEET & BARLEY SALAD (GFO)

with roasted beets, arugula, pickled shallots, roasted walnuts with balsamic glaze

GARDEN SALAD (GF)

with local garden fresh vegetables & balsamic a vinaigrette

GREEK SALAD (GF)

with cucumbers, red onion, kalamata olives, tofu feta & tzatziki sauce

SOUPS (GF)

BUTTERNUT SQUASH & APPLE SOUP

POTATO LEEK SOUP

SMOKEY TOMATO BISQUE

ROASTED MUSHROOM

ENTRÉES

MUSHROOM WELLINGTON (GFO)

with red wine mushroom demi glaze

CAULIFLOWER STEAK (GF)

with red wine mushroom demi glaze

SEITAN STEAK

with red wine mushroom demi glaze

LENTIL LOAF (GFO)

with maple tomato glaze

SEITAN SMOKED BRISKET

with maple mustard sauce

SIDES

CHOICE OF VEG + 1 STARCH

POTATOES

Confit garlic mash or potato gratin

RISOTTO

Lemon pea risotto, wild mushroom risotto, or sundried tomato risotto

SEASONAL LOCAL VEGETABLES

DESSERTS

BAKED VANILLA CHEESECAKE (GF)

with seasonal fruit compote & an almond & oak crust

CHOCOLATE CAKE

with warm chocolate ganache, candied hazelnuts & coconut whipped cream

PEAR TART

with toasted almonds & spiced vanilla custard

APPLE TART

with toasted walnuts, vanilla custard & cider caramel