



## \$39 VEGETARIAN BANQUET

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### STARTER



**Poppadoms & Mango Chutney (v)**

**Vietnamese Summer Rolls (v)**

vegetables & glass noodles in rice paper

**Vegetable Samosas (v)**

spiced vegetable samosas filled with a delicious and authentic blend of peas, potatoes and carrots

**Vegetable Curry Puffs**

Malaysian vegetable pastries with ginger & garlic

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### SIDES



**Poppadoms**

**Naan**

**Jasmine Rice**

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### MAIN



**Sichuan Style Clay Pot (v)**

zucchini, eggplant, fresh chilli & tofu, wok fried in a Chinese hot bean paste

**Indian Vegetable Korma (v)**

seasonal vegetables simmered in a South Indian style cashew nut, coconut and tomato curry, with tofu, cardamom, onion, garlic & ginger

**Broccoli & Tofu Stir Fry (v)**

black bean, light soy & chilli

**Singapore Noodles (v)**

wok fried rice noodles with broccoli, red & green peppers, carrot, courgette & green beans

**South Indian Dhal (v)**

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala

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**Upgrade**

include sweet treats, Chocolate Caramel Slice & Ginger Crunch for \$5pp

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**(v) - vegan**

*Sorry, no substitutions*



*Minimum of 8 people. Price shown is per person.  
Other dietary requirements can be catered for with prior notice.*