



Welcome to our Stargazer Bubbles for A Taste of Plantitude

Five course dinner menu based on 2 people.
1 hour 45 min. seating. 15 min cleaning in between

Amuse Bouche

- House made focaccia with extra virgin olive oil and Maple balsamic glaze.
- Citrus marinated olive selection.

To Begin (Choose 3)

- Sautéed garlic cilantro konjac prawns on a bed of Arugula with toast points.
- Grilled Spicy Italian Sausage Bites with tangy mustard dipping sauce.
- Crispy Artichoke cakes with mango salsa.
- House made Tzatziki and Dill Humus with grilled pita

Choice of

- House made Soups or Grilled Caesar salad with crispy capers, and our own Caesar Dressing.

Mains (choose 3)

- Creamy Portobello and Button Mushroom Risotto with Sunflower Parma and crispy Oyster mushroom garnish.
- Spaghetti noodles with fresh Basil Pesto, cashew cream, baby peas, green beans and Roast Red Pepper confetti.
- Veggie Butter Chikin over brown rice.
- Mac and Cheeze with caramelized onions, bacon crumble and toasted panko.
- Grilled better Brat with garlic mash, grilled veg and savory mushroom gravy

Sweet Endings (Choose 3)

- Warm Double Chocolate Brownie with Coconut Caramel Ice Cream and Caramel drizzle
- Seasonal Berry Cheese Cake
- Light Mango Cream with coconut whip and mango diced
- Shareable Cupcake - ask your server for todays flavors

Tea Choice or Fernwood Dark Roast or Decaf Coffee.