

# Vegetarian Banquet

Bookings  
essential  
\$55 dollars  
per person

**Check website for dates or contact me  
to arrange a time!**

## Sample Menu

### Starters

- Vegetable filled Silver beet dolmas topped with Garlic mayonnaise
- Minted Broad Bean mash on toast
- Beetroot falafel with savoury Raspberry sauce

### Savoury Banquet

- Crumbed parsnip risotto with faux Linseed soil
- Baked Potato and Artichoke served in Artichoke bowls
- Sundried Tomato, preserved Lemon and Chilli Egg pie with seasonal greens
- Red Currant, Radicchio and Pea salad scattered with nut coated labne
- Roasted new season Garlic, Parsnip and Apple with creamy freekeh

### Dessert Banquet

- Raspberry ice cream sandwiches drizzled with hot Raspberry coulis and fresh berries
- Chocolate coated Strawberry meringue cake
- Warm Beetroot puddings served with caramel sauce

### Drinks

- Rhubarb cordial
- Sweetened Red currant vinegar
- Warm spiced Grape juice
- Pear & Apple juice
- Tea & Coffee [www.theplaceofwonder.com.au](http://www.theplaceofwonder.com.au)

Home  
produced,  
**REAL**  
ingredients

**The Place of Wonder**  
**2133 Cobden – Port Campbell Rd, Newfield**  
**(5 min outside Port Campbell)**

**Contact Kylie Treble to Book 0417 781 343**