



Crescendo  
CUISINE



VEGETARIAN & VEGAN



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**CANAPÉS**

**VEGETARIAN**

**Goat Cheese Croquettes** - pink peppercorn honey

**Bangbang Cauliflower** - crispy fried crumbed cauli, sriracha mayo

**Fried Artichokes** - 5 spice, aioli, blue cheese (gf)

**Arancini** - risotto balls, truffle oil, mozzarella

**Local Parkvale Mushrooms** - goats cheese, preserved lemon, pinenuts (gf)

**Tartlets** - French onion, thyme

**VEGAN**

**Bangbang Cauliflower** - crispy fried crumbed cauli, lime and chilli sauce

**Bonda** - Indian spiced potato, lentil and cashew balls in chickpea batter

**Vietnamese Rice Paper Rolls** - vegetables, peanuts, nam prik (gf)

**Empanada** - kumara, black bean and smoked paprika with tomato salsa

**Crostini** - roast pumpkin, hazelnut, red onion jam

**Falafel** - tahini lemon sauce

**Arancini** - rich tomato sauce

**TO START**

**VEGETARIAN**

**Filo Raclette** - housemade dukkah, “drunken” figs

**Savoury Creme Brulee** - Gruyere and caraway, crudités

**Blue cheese and pistachio “nougat”** - pickled pears, toasted rye bread

**Baked Feta** - house cured olives, za'atar flatbread

## **VEGAN**

**Vegetable sang cho bao** - vegetables & herbs galore served in a lettuce cup

**Roasted Eggplant** - medjool dates, fried onion, thyme, pinenuts, flatbread

**Antipasto platter** - pickled mushrooms, cornichons, house cured olives, pepperdew, hummus, dips, nuts, pickles, fruits etc served with local artisan bread

## **MAINS**

### **VEGETARIAN**

**Savoury Cheesecake** - mushrooms, blue cheese, oat cake base, walnut salsa

**Roast Vegetable Tart** - red wine and brandy mushrooms

**Goat Cheese Souffle** - twice baked, rocket, walnut (gf)

**Fried Eggplant** - chargrilled courgette, tomato, preserved lemon (gf & vegan on request)

### **VEGAN**

**Thai Vegetable Curry** - coconut sambal- vegetables, herbs, bamboo shoots, water chestnuts, poppadom, rice (gf)

**Pumpkin Curry** - eggplant, poppyseed and chickpea, spiced tomato (gf)

**Parmigiana** - crumbed eggplant, courgette, mushroom, rich tomato

**White Bean Cassoulet** - seasonal vegetables, pimento, tomato (gf)

**Miso Eggplant** - sesame, garlic, bok choy, sesame soba noodles

**Tagine** - vegetables, dried fruit, nuts, lemon couscous

**Black Bean Stir Fry** - tofu, cashew, noodles

**Red lentil Dhal** - cauliflower, cashew, curry leaf (gf)

### **SIDES ( choose 2 to accompany a green garden salad)**

#### **VEGETARIAN**

**Baby Potatoes**- herbed and buttered gourmet potatoes (gf)

**Rocket Salad** - blue cheese, honeyed walnuts and balsamic reduction (gf)

**Chermoula roasted vegetables** - saffron aioli and slow roasted onions (gf, df)

**Buckwheat Salad** - roast vege, pickled red onion and sumac yoghurt (gf, vegan/df on request)

**Seasonal Steamed Greens** - citrus butter and almonds (gf, vegan/df on request)

**VEGAN**

**Roasties** - twice cooked garlic and thyme roast potatoes (gf)

**Chargrilled vegetables** - seasonal veg, ras el hanout, pomegranate drizzle  
(gf)

**Baby Spinach** - strawberry and roast almond salad (gf)

**Summer Coleslaw** - chipotle mayo and toasted seeds (gf)

**Orange Hazelnut Bean,** green bean, baby spinach (gf)

**Seasonal Steamed Greens** - citrus butter and almonds (gf, vegan/df on request)

**Wild Rice** - Beetroot, pear, toasted walnuts, balsamic glaze

**VEGAN DESSERTS**

**Chocolate truffles**

**Rose poached fruit**

**Berry, apple and pecan crumble**

**Chocolate Date Brownie**

**Lemongrass and kaffir lime fruit salad**

**Coconut and Lime Chia pudding**

**Raspberry sorbet**

gf - gluten free

df - dairy free

V - vegan