

# LURLEEN'S LONG LUNCH VEGETARIAN MENU

## *On Arrival*

*Baked Sour dough with Pepe Saya butter & sea salt*

*Yuzu compressed watermelon, whipped citrus goats curd & toasted pistachio*

## *Entree'*

*Panko crumbed zucchini flowers with Martini gel*

*Torched fig, 3 cheese bechamel, brioche, watercress & balsamic reduction*

*House made gnocchi, king brown mushrooms, baby spinach, pine nuts & truffle cream sauce*

## *Main*

*Slow roasted eggplant, buffalo mozzarella, confit garlic, basil & Sicilian sugo*

*Crunchy fried chat potatoes with smoked rosemary butter & sea salt  
(V) (GF)*

*Roasted pumpkin, balsamic onions, crispy kale, toasted pepitas & whipped Persian fetta (GF)*

*Seasonal steamed greens, extra virgin olive oil, sea salt & black pepper (V) (GF) (DF)*

## *Dessert*

*Chef's selection of mini desserts*