

P I E R

SAMPLE MENU

## VEGAN FEED ME MENU

\$89 per person [min 2 pax]

Add Free Flow +\$59pp

\*\*Free Flowing 1.5hr duration

### To Share

Miche sourdough loaf, Coppertree's cultured butter [ve]

Marinated Alto olives, torched orange zest [ve,gf]

Soy Sour Cream, tonburri, kombu, smoked oil [ve]

Cured & Pickled Cucumber, silken tofu, dill oil [ve]

Campanelle pasta carbonara, Byron Bay mushrooms [ve]

"Parmi", crushed tomato, cheddar [ve]

Fries, kombu seasoning, aioli [ve]

Hawksbury leaves salanovas, gems, witlof [ve]

Chocolate Cake [ve]

\*\*Cash Free Venue

\*\*10% Groups Surcharge 8pax or greater

[v] vegetarian [gf] gluten free

Please advise us of any dietary allergies.

*dining*

P I E R

## FREE FLOW MENU

**\$59 per person [min 2 pax]**

\*\*Free Flowing 1.5hr duration

Airlie Bank Sparkling

Tar & Roses Pinot Grigio

Collector Rose

Samuel George Red Blend

Stone & Wood Pacific Ale

### Additions

Gls Laurent Perrier Champagne +\$25

Strawberries Cocktail +\$20

[v] vegetarian [gf] gluten free  
Please advise us of any dietary allergies.

*dining*