



Songbirds Rainforest Retreat

# *Vegetarian Menu*

(V) Denotes vegan dishes (GF) denotes gluten free dish

## — STARTERS —

**Bell pepper and nori laminate, wakami, sushi rice, spicy lemon dressing (V) \$16**

## PERFUME OF THE EARTH

**Organic almond and butternut tartlet, goats curd, golden beetroot puree, parsley, confit tomato, truffle, broad beans, aged balsamic jelly, camparii and brown butter dressing \$22**

**Sautéed asparagus, scallion and shitake, fennel and seaweed salad, xo sauce (V) \$18**

**Poached rhubarb, caramelized cashews, whipped aubergine, white pepper, cornichons and lap sang tea syrup \$16**

## — MAINS —

**Five spiced beetroot and fennel terrine, oyster mushrooms, sweet corn almonds and dried cherries, spinach, tarragon emulsion (GF) \$22**

**Soba noodles, pickled enoki and carrot, coriander and chili, black bean salsa (V) \$19**

**Assiette of vegetables, candied fennel, confit tomato and shallot, artichoke dauphine, herb and lemon puree (V) \$21**

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