



## VEGETARIAN CHEF'S SET MENU | \$69pp

*(Minimum 2 people)*

### STARTERS

#### **ANDEAN CRISPS** | gf

served with Avocado salsa

#### **AVOCADO & PALMHEART CEVICHE** | gf|vgn\*

with sweet potato, pickled shallots, chilli & lime

#### **PATACONES** | gf

Fried Plantain served with a grilled corn, avocado, smoked tomato, coriander & lime salsa and Aji

### MAINS

#### **CHARGRILLED BROCCOLI** | gf|vgn\*

served with walnut Aji, goats cheese & parsley puree

#### **CONFIT BAKED PUMPKIN** | gf|vgn\*

served with sofrito, pepitas, coconut cream & toasted coconut

#### **GREEN TOMATO SALAD** | gf|vgn\*

served with w Goat's cheese, palm heart & coriander vinaigrette & topped w dried olives

#### **OPTIONAL** | extras \$10 each (pp)

#### **APPELLATION OYSTERS (2pc)** | gf

Freshly shucked and served natural, with Aji coriander pickle and spicy Bloody Mary

#### **HOUSE CHURNED LATIN ICE CREAM (2 scoops)**

*Ask for house flavours*



