



RUBYOS - NEWTOWN

banquet

vegetarian or vegan

\$50 per person (minimum 2 guests)

Crusty sourdough

extra virgin olive oil, spiced balsamic reduction (V, VG, DF)

Roasted sweet potato & blue lentil salad

baked sweet potato, blue lentils, mesclun lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF, VG, DF without ricotta)

Charred eggplant involtini

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, VG, GF, DF)

Carrot & leek arancini

carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas (V, VG, GF, DF)

Golden fried haloumi

watermelon, coriander & mint salsa, chili oil drizzle (V, GF (Part of the Vegetarian banquet))

Steamed green beans

tossed in fresh lemon, lime, ginger, red onion & walnuts bolognese (V, VG, GF, DF (Part of the Vegan banquet))

Baked herbed millet & potato cakes

millet, cavolo nero, green peas, carrot, rosemary, thyme, parsley, korean red pepper spiced & red kidney bean dip, sliced shallots, nigella seeds (V, VG, GF, DF)

Crushed chat potatoes

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Fried marinated tofu

chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas (V, VG, GF, DF)

