

Vegetarian Banquet

An excellent way to share and sample a selection of entrees, mains, vegetable accompaniments, roti (naan bread) and basmati rice.

\$36.50 per head Minimum 4 people

Mixed Entrée

Momo (DF, V, V'n, NF)

Steamed vegetable dumpling with ginger, garlic, spring onion and coriander.

Samosa (DF, V, V'n, NF)

Home made pastry triangle filled with vegetables including potatoes, fresh spring onion, peas and coriander.

Phulaura (GF, DF, V, V'n, NF)

Traditional crispy patty prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepalese herbs.

Main Courses

Chaw ko Tarkari (GF, V, DF, V'n, NF)

Diced button mushroom cooked with capsicums, tomatoes, onions sautéed with fresh ginger and garlic with crushed coriander and traditional Nepalese herbs.

Buteko Vunta (GF, V, NF)

Sweet, ripe eggplant, stir fried with onion, potato and capsicum, complimented with the flavours of garlic, ginger, fennel seed, cumin, ground mustard seeds and a hint of lemon juice and chilli.

Palak Paneer (GF, V, NF)

Homemade cottage cheese in a sauce of roasted mustard seed and fenugreek spiced sauce folded through cooked pureed spinach. (*Vegan and Dairy Free option available*)

Kwati (GF, DF, V, V'n, NF)

A curry of nine different beans cooked with ginger, garlic, cumin, chilli, diced fresh tomatoes, onions and mustard oil.

Accompaniments

Rayoko Saag (GF, V, NF)

Mustard leaves (spinach) stir-fried with chilli, cumin seed & a dash of mustard oil & butter. (*Vegan option available*)

Misayako Tarkari (GF, DF, V, V'n, NF)

Mixed vegetable curry of cauliflower, green beans, potatoes and green peas flavoured with spring onion and fresh coriander.

Pharsi ko Tarkari (GF, DF, V, V'n, NF)

Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper.