



VEGETARIAN COCKTAIL MENU 2023

*Equivalent to a 3 course meal, with all items able to be eaten while standing.
Progressing from lighter to more hearty items and finishing with dessert.
Perfect for relaxed larger gatherings.*

CANAPES ON ARRIVAL

Cold Canapes: Choose 2

Corn tostada, avocado, corn salsa, jalapenos mayo GF
Cucumber, capers, dill, cream cheese ribbon sandwiches
Curried egg and watercress on rye ribbon sandwiches
Spiced fig compote & blue cheese on pumpernickel GFO
Traditional bruschetta of roma tomato and basil with bocconcini
Walnut pesto, celeriac remoulade and vincotto on lavosh GFO

Hot Canapes: Choose 2

Beetroot, goats curd and spiced walnut tarts GFO N
Pumpkin arancini with mozzarella and sage
Spiced cauliflower pakora with tomato kasundi GF VE
Mac and cheese croquettes with truffle aioli
Oyster Mushroom Karaage with Tonkatsu VG
Farm style vegetarian sausage rolls with tomato relish

The Farm Cafe
at the Collingwood Children's Farm



HARVEST GRAZE TO FOLLOW

Marinated mixed olives GF

Peperonata GF

Mushroom Pate with Beetroot Relish GF

House made hummus, tzatziki and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Bay of Fires Cheddar (Tas)

Long Paddock 'Driftwood' (Vic)

Pyengana 'St Columba' Blue (Tas)

Quince paste, fresh & dried fruits

Artisan breads and gluten free crackers

THEN HEARTY CANAPES

Choose 3

Mushroom, blue cheese & caramelised onion flatbread

Sweet potato and zucchini tagine with preserved lemon and pearl couscous GFO VG

Roasted Pumpkin with pearl barley, date & apricot 'risotto', chermoula VG

Falafels with cauliflower, quinoa, seeds, currants, mint and tahini dressing GF VG

Penne with fennel & ricotta polpette, tomato sugo, shaved parmesan

Vegetarian meatloaf sliders, coleslaw & barbeque sauce

DF: dairy free, GF: gluten free, GFO: gluten free option, N: contains nuts,
VE: Vegetarian, VG: Vegan



DESSERTS TO FINISH

Choose 3

Chocolate mousse with coffee cream GF

Classic creme brulee GF

Panna cotta, rhubarb and pistachio GF N

Lemon meringue tart GFO

Mini pavs with seasonal fruit GF

Basque cheesecake, passionfruit curd

OR

ICE CREAM CART

Choose 3 flavours:

Served in waffle cones or cups

Ice creams:

Salted Caramel

Chocolate

Hazelnut praline N

Raspberries & cream

Sorbets:

Mango sorbet VG

Lemon sorbet VG

Chocolate sorbet VG

Raspberry sorbet VG

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VEGETARIAN SEATED MENU 2023

CANAPES ON ARRIVAL

Cold Canapes: Choose 2

Corn tostada, avocado, corn salsa, jalapenos mayo GF

Cucumber, capers, dill, cream cheese ribbon sandwiches

Curried egg and watercress on rye ribbon sandwiches

Spiced fig compote & blue cheese on pumpernickel GFO

Traditional bruschetta of roma tomato and basil with bocconcini

Walnut pesto, celeriac remoulade and vincotto on lavosh GFO

Hot Canapes: Choose 2

Beetroot, goats curd and spiced walnut tarts GFO N

Pumpkin arancini with mozzarella and sage

Spiced cauliflower pakora with tomato kasundi GF VG

Mac and cheese croquettes with truffle aioli

Oyster Mushroom Karaage with Tonkatsu VG

Farm style vegetarian sausage rolls with tomato relish

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HARVEST GRAZE (additional course)

Marinated mixed olives GF

Peperonata GF

Mushroom Pate with Beetroot Relish GF

House made hummus, tzatziki and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Bay of Fires Cheddar (Tas)

Long Paddock 'Driftwood' (Vic)

Pyengana 'St Columba' Blue (Tas)

Quince paste, fresh & dried fruits

Artisan breads and gluten free crackers

SHARED MAINS

Choice of 3

Corsican Pie: Farm Greens, ricotta, pine nuts N

Sweet potato and zucchini tagine with preserved lemon and pearl couscous GFO VG

Quarter Roasted Pumpkin, pearl barley, date, apricot and pistachio stuffing N VG

Eggplant parmigiana, napoli sauce, mozzarella and basil GF

Fennel & ricotta polpette, tomato sugo, shaved parmesan

Vegetarian meatloaf, barbeque sauce

SIDES

Choice of 3

Farm salad leaves, shaved fennel and orange salad, lemon vinaigrette GF VG

Broccolini, black olives, roast tomato vinaigrette, basil & pine nuts GF VG N

Cauliflower, quinoa, seeds, currants, mint and tahini dressing GF VG

Roast carrots, balsamic red onion, spiced chickpeas, wilted greens and chermoula GF VG

Spud Sisters potato salad with capers, dill, cornichons and aioli GF VGO

Roast Spud Sisters potatoes with confit garlic and rosemary GF VG

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DESSERTS TO FINISH

Choose 3

Chocolate mousse with coffee cream GF

Classic creme brulee GF

Panna cotta, rhubarb and pistachio GF N

Lemon meringue tart GFO

Mini pavs with seasonal fruit GF

Basque cheesecake, passionfruit curd

OR

ICE CREAM CART

Choose 3 flavours:

Served in waffle cones or cups

Ice creams:

Salted Caramel

Chocolate

Hazelnut praline N

Raspberries & cream

Sorbets:

Mango sorbet VG

Lemon sorbet VG

Chocolate sorbet VG

Raspberry sorbet VG

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