

## VEGETARIAN MENU 2025 - SEATED

### 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

**HARVEST GRAZE TO FOLLOW**  
**(optional extra 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)

Shepherds Whey Farmhouse Brie (Vic)

Shepherds Whey Farmhouse Blue Cheese (Vic)

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 chickpeas and preserved lemon GF 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

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

The Farm Cafe  
at the Collingwood Children's Farm



## VEGETARIAN COCKTAIL MENU 2025

*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

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## **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 chickpeas and preserved lemon GF 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

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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

*Please note, in the event that a certain product or item is not available we will source a similar market product*

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VE: Vegetarian, VG: Vegan

## VEGAN MENU 2025 - SEATED

### CANAPES ON ARRIVAL

#### Cold Canapes: Choose 2

Corn tostada, avocado, corn salsa, jalapenos 'mayo' GF

Roast capsicum and green olive tapenade on pumpernickel GFO

Traditional bruschetta of roma tomato and basil salsa

Walnut pesto, celeriac remoulade and vincotto on lavosh GFO

#### Hot Canapes: Choose 2

Whipped, spiced pumpkin tartlet with pistachio dukkah GFO N

Spiced cauliflower pakora with tomato kasundi GF

Kipfler potato halves topped with truffled mushrooms and smoked paprika 'aioli' GF

Oyster Mushroom Karaage with Tonkatsu

Farm style vegan sausage rolls with tomato relish

**HARVEST GRAZE TO FOLLOW**  
**(optional extra course)**

Marinated mixed olives GF

Peperonata GF

Mushroom Pate with Beetroot Relish GF

House made hummus, guacamole and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Falafel with tahini dressing

Artisan breads and gluten free crackers

**SHARED MAINS**

**Choice of 3**

Corsican Pie: Braised Farm greens, mushroom, leek & pine nuts N

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

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

Eggplant parmigiana, napoli sauce and basil GF

Tomato, capsicum & fennel tart with almonds & kalamata olives N

Vegan 'meatloaf' with barbeque sauce

**SIDES**

**Choice of 3**

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

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

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

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

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

Roast Spud Sisters potatoes with confit garlic and rosemary GF



The Farm Cafe  
at the Collingwood Children's Farm

**DESSERTS**

**A selection of mini tarts to finish**

Chocolate ganache tarts GFO

Lemon and coconut cream tarts GFO

Mixed berry tarts GFO

**OR**

**ICE CREAM CART**

**Choose 3 flavours:**

*Served in waffle cones or cups*

**Sorbets:**

Mango sorbet

Lemon sorbet

Chocolate sorbet

Raspberry sorbet