



JUST ADD WHOLEFOOD

for a healthy
Gold Coast day



gold | convention and
coast | exhibition centre

EARTHLY EATS

Add nutrient rich, plant based, farmland food that will keep the mind active and tastebuds satisfied throughout the day.

This menu includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

\$65.00 pp

Morning Time Out

- Cranberry almond slice [GF V]

Main

- Artisan breads, flavoured oils and vinegars [GF options available] [V]
- Plant balls rolled with pimento, parsley, almonds and red pepper ragout [GF V]
- Porcini and Swiss brown mushroom risotto, herb roquette and pine nut puree [GF V]
- Grilled caponata baby eggplant, plum tomatoes, raisins, capers and olives [GF V]
- Braised puy lentils and butternut pumpkin with chilli wattle seed dukkah [GF V]

Salad

- Garden of delights – meze platters with charred cauliflower, broccolini, heirloom baby vegetables, smoked eggplant relish and beetroot hummus [GF V]
- Potato, spinach and currant salad with dijon [GF V]

Dessert

- Chocolate cherry torte [V]
- Mango passionfruit chia puddings [V]

Afternoon Chill Out

- Raw carrot and lemon cake [GF V]

GF = gluten friendly | V = vegetarian

Earthy Eats Plant Based Menu - July 2021 | 02

