

VEGETARIAN BANQUET

\$55 PP 2 COURSE MEAL
\$60 PP 3 COURSE MEAL

the
IMPERIAL
— ERSKINEVILLE —

ON ARRIVAL

HAND STRETCHED GARLIC BREAD
Confit garlic & herb butter, parmesan (v)

ENTREE

ROASTED CARROT HUMMUS
Mixed nuts & seeds, paprika & chilli oil,
crispy za'atar bread (vg)

MUSHROOM TOSTADA
Wild mushrooms, avocado, radish,
pickled jalapeño (vg, gf)

PUMPKIN ARANCINI
Roasted pumpkin, Arborio rice, goats cheese,
pecorino (v)

MAINS

CAULIFLOWER OPEN SHAWARMA
Spiced roasted cauliflower, tomato, cucumber,
pickled onion, peppermint, herb tahini,
hummus, pita bread (vg)

TARTUFO GNOCCHI
Potato gnocchi, truffle sauce, toasted almonds,
herbs, truffle oil, pecorino (gf, vgo)

SIDES

CHIPS
House seasoning & aioli (v) - vegan mayo available

GREEK SALAD
Tomato, cucumber, capsicum, red onion,
feta, Kalatmata olives, house dressing

DESSERT - SHARED

CANNOLI
Crispy pastry, sweet ricotta, pistachios

PEANUT BUTTER & JELLY TART
*Gluten Free / Vegan Option

OMNIVORE BANQUET

\$62^{PP} 2 COURSE MEAL
\$67^{PP} 3 COURSE MEAL

ON ARRIVAL

HAND STRETCHED GARLIC BREAD
Confit garlic & herb butter, parmesan (v)

ENTREE

ROASTED CARROT HUMMUS
Mixed nuts & seeds, paprika & chilli oil,
crispy za'atar bread (vg)

SALMON PASTRAMI
Cured salmon, fried capers, aioli, herb oil,
crispy garlic

CHAR GRILLED LAMB SKEWER
Labneh & cucumber (gf)

MAINS

GRILLED SPATCHCOCK
Marinated deboned spatchcock, jus (gf)

ROAST LAMB SHOULDER
Marinated roast lamb shoulder, jus (gf)

SIDES

CHIPS
House seasoning & aioli (v, gf)

GREEK SALAD
Tomato, cucumber, capsicum, red onion,
feta, Kalatmata olives, house dressing

DESSERT - SHARED

CANNOLI
Crispy pastry, sweet ricotta, pistachios

PEANUT BUTTER & JELLY TART
*Gluten Free / Vegan Option

**DRAG & DINE BOOKINGS OF 8 OR MORE,
PLEASE BOOK & SELECT BANQUET**

FOR MORE INFO PLEASE VISIT
WWW.IMPERIALERSKINEVILLE.COM.AU

