

CABARET CHRISTMAS

VEGAN MENU

ENTRÉE

Whipped beetroot hummus, fire roasted baby vegetables,
hemp seed cracker GF, HF, NF, PB

MAIN

Roasted Japanese pumpkin, spinach & dirt(y) chickpeas baked wellington,
grilled zucchini flowers, smoked capsicum purée, native herb salad
GF, HF, NF, PB

DESSERT

Coconut pannacotta, dark choc mousse, compressed strawberries,
raspberry jelly GF, HF, NF, PB

Please register any special dietary requests for your booking, including selection of this Vegan Menu,
by Tuesday, 2 December, 2025 via email to christmas@avmc.com.au.

GF - Gluten free

HF - Halal friendly

NF - Nut free

PB - Plant based