

# Vegetarian banquet

*An excellent way to share and sample a selection of entrees, mains, vegetable accompaniments, Roti (naan style bread) and basmati rice.*

**\$31.50 per head      Minimum 3 people**

*(Minimum of 1 person if 3 or more people are having Namasté or Everest banquets)*

## Mixed Entrée

### **Momo (LF, V)**

Vegetable dumpling with ginger, garlic, spring onion and coriander. Steamed and served with tomato achar.

### **Samosa (LF, V)**

Home made pastry triangle filled with seasonal vegetables including potatoes, fresh spring onion, peas and coriander.

### **Phulaura (GF, LF, V, V'n)**

2 Traditional crispy patties prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepali herbs.

## Main Courses      served in 2 stages

### **Paneer ko Tarkari (GF, V)**

A rich dish of cottage style cheese cooked with diced capsicum in a tomato based sauce of garlic, ginger, dried chilli, turmeric and coriander seeds and finished off with a dash of cream.

### **Buteko Vunta (Stir Fried eggplant) (GF, V)**

Sweet, ripe eggplant, stir fried with onion, potato and capsicum, complimented with the flavours of garlic, ginger, fennel seed, cumin, ground mustard seeds and a hint of lemon juice and chilli.

### **Jhaneko Dhaal (GF, LF, V)**

Yellow and black lentils cooked in traditional style, and flavoured with Nepalese herbs and spices that have been stir-fried in ghee.

### **Kwati**

A curry of nine different beans cooked with ginger, garlic, cumin, chilli, diced fresh tomatoes, onions and mustard oil.

## Accompaniments      served in 2 stages

### **Rayoko Saag (GF, LF, V, V'n)**

A Nepali specialty. Mustard leaves (spinach) stir-fried with chilli, cumin seed & a dash of mustard oil & butter.

### **Misayako Tarkari (GF, LF, V)**

Mixed vegetable curry of cauliflower, green beans, potatoes and green peas flavoured with spring onion and fresh coriander.

### **Pharsi ko Tarkari (GF, LF, V)**

Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper.

**Served with Plain Roti and Steamed Basmati Rice**

**Dietary info:**      **Gluten Free GF**    **Lactose Free LF**    **Vegetarian V**    **Vegan V'n**