

FOURSIDE FOOD DESIGN & EVENTS

VEGAN | VEGETARIAN

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WE CATER DIFFERENT
WE DO IT AWESOME
AND WE LOVE IT

hand held

kim chi dumpling, spring onion
cauliflower, hummus, sumac, tostada
charred corn friiter, jalepeno
edamame fritter, our horseradish
pressed potato gratin, salt & vinegar
hass avocado, coconut ceviche tostada
smoked potato croquettes, white onion aioli
charred broccolini, chipotle mayo, chilli salt

warm flatbread, citrus, hummus, cumin salt
crisp popcorn cauliflower, shichimi spice
miso eggplant, ginger, chilli, white sesame
charcoal bun, pine mushrooms, mozzarella, truffle aioli
smoky black bean, jalapeno & coriander sprout tostada
raw kale, chickpea & turmeric fritters, citrus aioli
zucchini, tofu, edamame slider, harissa aioli
wood fired leek & potato pizzette, reggiano

vegan option for all items - dairy to be substituted for vegan alternatives



bowl food

mushrooms, reggiano, soft polenta, truffle kewpie
silken tofu, noodles, peas, ginger & soy, black sesame
cauliflower, gruyere, watercress, horseradish
our korma, chickpeas, eggplant, coconut, spices
macaroni, truffle, gruyere, mozzarella & reggiano
tubetti rigati pasta, basil, san marzano tomatoes, artisan mozzarella
yellow curry, silken tofu, thai basil, snake beans, finger lime
sprouting broccolini, fermented grains, radishes & seeds, holy goat crumble
gathered mushrooms, raw enoki, freekah, kale, almond ricotta
fermented grains, charred cauliflower, sprouts & radishes, mustard leaf
sri lanken style curry, dry roasted potato, coconut crisps, citrus
pressed potato, pickled cabbage, peas, chilli & mint
zucchini fritters, house cut fries, harissa aioli

late night munchies

posh chip butty, kewpie ketchup
mushrooms, caramelised onion & gruyere melt
triple cheese toastie
fried mac & cheese

vegan option for all items - dairy to be substituted for vegan alternatives

shared grazing

SAMPLE MENU

baker bleu ficelle, cultured butter

cauliflower, gruyere, almonds, verde dressing

white zucchini, straccitella, citrus, ash salt, soft herbs

aphrodite haloumi, hummus, carrots, hazelnuts, pomegranate

beets, black barley, seeds & nuts, goats curd

gnocchetti, eggplant, ricotta, mint, capers

broccolini, citrus, nuts & seeds

russet kiplers, thyme, sea salt

vegan option for all items - dairy to be substituted for vegan alternatives



shared grazing

SIDES

beans, seeds, vinaigrette
pea shoots, rocket, edamame
russet kiplers, thyme, sea salt
grains, kale, olives, smoked yoghurt
iceberg, salad dressing
gruyere, potato & onion gratin
cabbage, peas, chilli, reggiano
broccolini, citrus, nuts & seeds
cos hearts, manchego, almonds

SWEET END

watermelon & raspberries, walnut granola, lemon myrtle
malt chocolate loaf, warm malt sauce, pistachio crumble
eton mess, raw & charred pineapple, soft meringue, vanilla labne
caramelised apple, maple & sultana pressed cake, chantilly spiced syrup
callebaut choc brownie, choc soil, our crème fraiche
citrus cheesecake, pistachio, toasted ginger biscuit, finger lime
orange marmalade, almond & earl grey pudding, honey buttermilk

let's do this

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