Party Menu
A

A 3-course set menu

$45 per person, excluding tax and gratuity

Minimum booking of 8 guests required for set menus

Celebrate together at Plant Matter Kitchen, where every dish is crafted with care and made to taste incredible.

This three-course menu highlights some of our most loved dishes — a true reflection of the flavours and passion behind what we do.

Starters

Choose one

Soup of the Day
Made fresh daily with seasonal ingredients.

or

Caesar Salad
Romaine and kale with tempeh bits, Parmesan, garlic croutons, and classic Caesar dressing.

Main Course

Choose one

Turkee Pot Pie
A comforting classic featuring shredded lion's mane and mixed mushrooms, carrots, peas, corn, and celery in a creamy turkee-style sauce. Wrapped in flaky puff pastry and served with roasted garlic mashed potatoes, seasonal vegetables, and a savoury turkee gravy finished with rosemary garnish.

GF **Chili Rellenos**
Poblano peppers stuffed with cauliflower, walnut, and chorizo mince, topped with smoked brava sauce and cheese sauce. Served with rice.

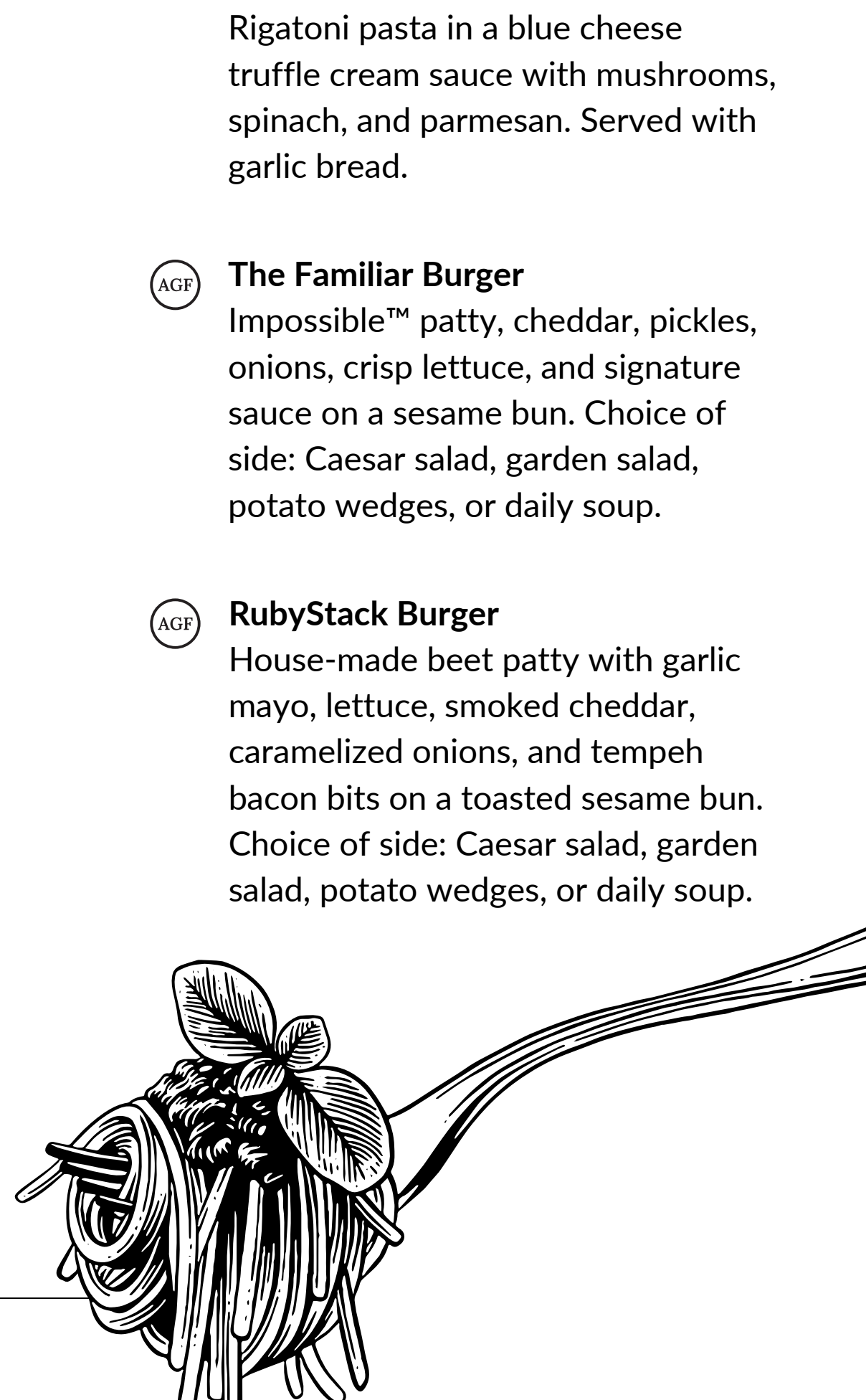
AGF **Truffled Mushroom Blue Cheese Rigatoni**
Rigatoni pasta in a blue cheese truffle cream sauce with mushrooms, spinach, and parmesan. Served with garlic bread.

AGF **The Familiar Burger**
Impossible™ patty, cheddar, pickles, onions, crisp lettuce, and signature sauce on a sesame bun. Choice of side: Caesar salad, garden salad, potato wedges, or daily soup.

AGF **RubyStack Burger**
House-made beet patty with garlic mayo, lettuce, smoked cheddar, caramelized onions, and tempeh bacon bits on a toasted sesame bun. Choice of side: Caesar salad, garden salad, potato wedges, or daily soup.

Dessert

A selection of changing desserts will be available,
with both gluten and gluten-free options.



Party Menu B

A 4-course set menu

$55 per person, excluding tax and gratuity.

Minimum booking of 8 guests required for set menus

Celebrate together at Plant Matter Kitchen, where every dish is crafted with care and made to taste incredible.

This 4-course menu highlights some of our most loved dishes as a true reflection of flavours and the passion behind what we do.

Starters

Choose one

Soup of the Day
Made fresh daily with seasonal ingredients.

or

Caesar Salad
Romaine and kale with tempeh bits, Parmesan, garlic croutons, and classic Caesar dressing.

Second Course

GF **Personal Spinach & Artichoke Dip**
Artichokes, spinach, and roasted garlic folded into a Parmesan queso. Served with crispy tortilla chips.

Main Course

Choose one

Turkee Pot Pie
A comforting classic with shredded lion's mane and mixed mushrooms, carrots, peas, corn, and celery in a creamy turkee-style sauce, wrapped in flaky puff pastry. Served with roasted garlic mashed potatoes, seasonal vegetables, savoury turkee gravy, and a rosemary garnish.

GF **Chili Rellenos**
Poblano peppers stuffed with cauliflower, walnut, and chorizo mince, topped with smoked brava sauce and cheese sauce. Served with rice.

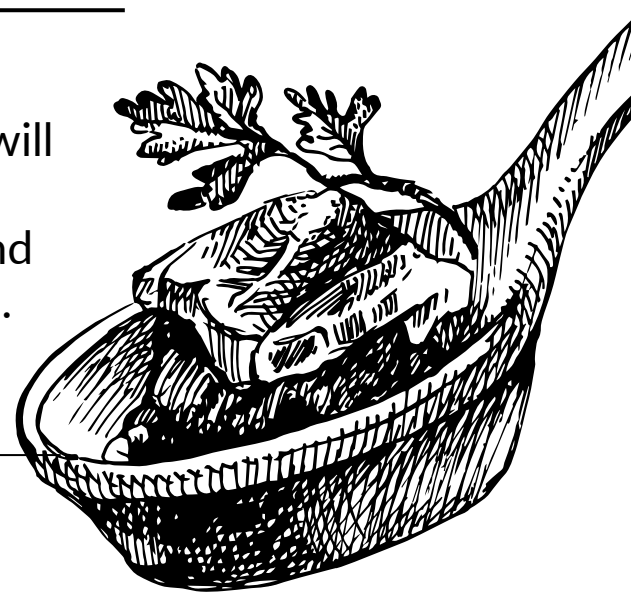
AGF **Truffled Mushroom Blue Cheese Rigatoni**
Rigatoni pasta in a blue cheese truffle cream sauce with mushrooms, spinach, and parmesan. Served with garlic bread.

AGF **The Familiar Burger**
Impossible™ patty, cheddar, pickles, onions, crisp lettuce, and signature sauce on a sesame bun. Choice of side: Caesar salad, garden salad, potato wedges, or daily soup.

AGF **RubyStack Burger**
House-made beet patty with garlic mayo, lettuce, smoked cheddar, caramelized onions, and tempeh bacon bits on a toasted sesame bun. Choice of side: Caesar salad, garden salad, potato wedges, or daily soup.

Dessert

A selection of changing desserts will be available, with both gluten and gluten-free options.



PLANT MATTER KITCHEN

Party Menu C

A 5-course set menu
$67 per person, excluding tax and gratuity.

Minimum booking of 8 guests required for set menus

Celebrate the season with our most complete dining experience — five handcrafted courses that showcase the very best of Plant Matter Kitchen.

From comforting starters and personal appetizers to inspired mains and indulgent desserts, each dish offers a taste of what makes our kitchen so loved. Thoughtfully prepared, beautifully balanced, and entirely from scratch, this menu is designed to be shared, savoured, and remembered.

Starters

Choose one

Soup of the Day
Made fresh daily with seasonal ingredients.

or

Caesar Salad
Romaine and kale with tempeh bits, parmesan, garlic croutons, and classic Caesar dressing.

Second Course

GF

Personal Spinach & Artichoke Dip
Artichokes, spinach, and roasted garlic folded into a Parmesan queso. Served with crispy tortilla chips.

or

Antojitos
Flour tortilla stuffed with chipotle cream cheese, green peppers, red onion, cheddar, and mozzarella cheese, rolled, sliced, and baked until golden. Served with chipotle dipping sauce.

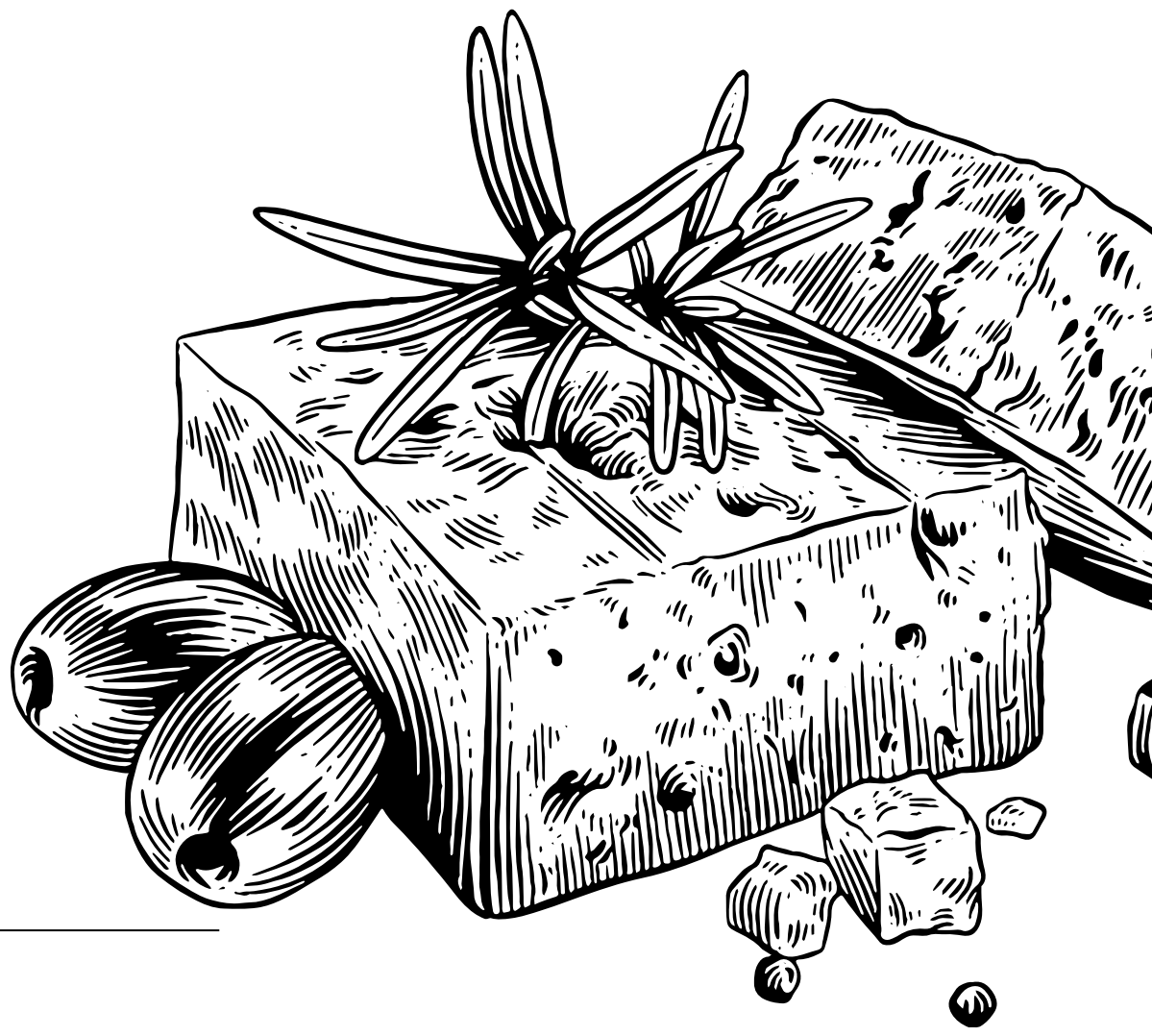
Third Course

GF

Patatas Bravas
Smashed fingerling potatoes baked with a smoky brava sauce and topped with elote.

or

Baked Brie En Croûte
Velvety brie encased in buttery puff pastry, elegantly paired with apple chutney, walnuts, and toasted baguette.



Party Menu
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Dessert

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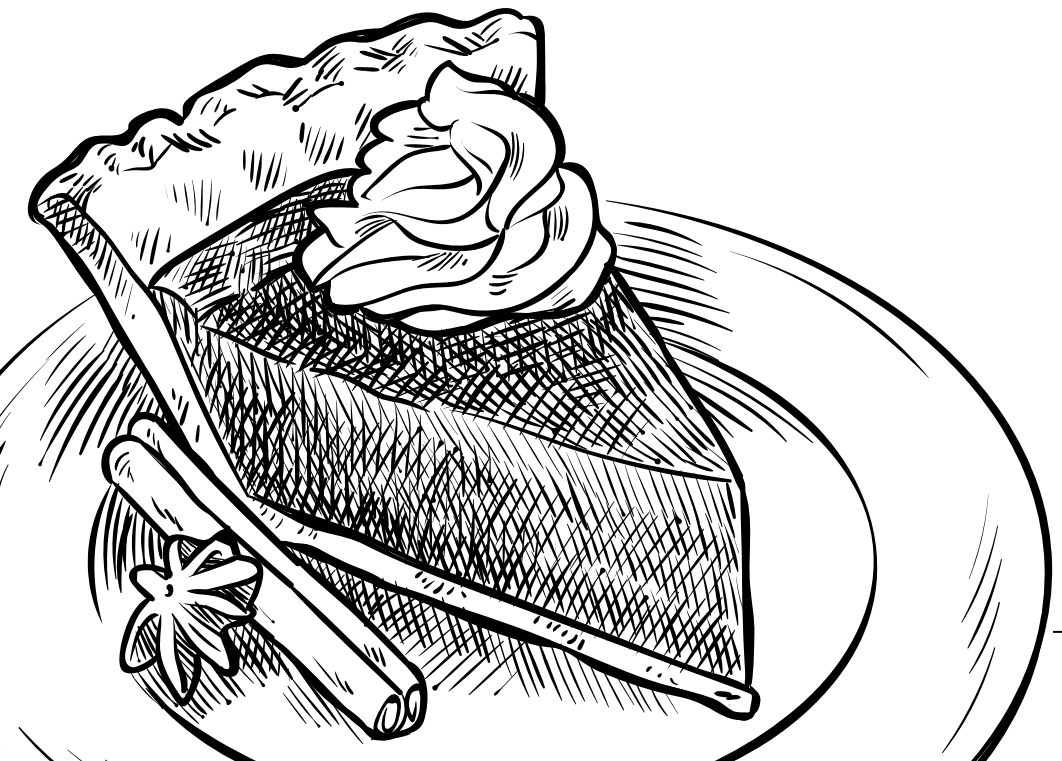

Main Course

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