



V E G A N M E N U

E N T R É E

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| Zucchini Bread / olive oil, balsamic | \$6 |
| Caprese Salad / vegan cheese, cherry tomatoes, capsicum, olives, basil | \$22 |
| Beetroot Carpaccio / candied walnuts, vegan cheese, balsamic | \$18 |

M A I N S

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|--|------|
| Fusilli / aglio e olio, olives, herbs, cherry tomatoes | \$35 |
| Risotto / wild mushrooms, pine nuts, caramelised onion, rocket | \$34 |
| Butternut Steak / pear, pistachio praline, parsnip chips | \$33 |

S I D E S

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|--|------|
| Steamed Greens / mixed steamed greens, garlic, olive oil | \$12 |
| Kipflers / roasted kipfler potatoes, rosemary, sea salt | \$9 |
| Hand-cut Potato Chips / rosemary, salt, confit garlic | \$8 |
| Garden Salad / mixed green leaf salad, Dijon dressing | \$8 |

D E S S E R T

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|---|------|
| Mango Sorbet / black sesame, strawberries | \$10 |
| Fruit Plate / seasonal fresh fruit | \$14 |