



V E G E T A R I A N M E N U

E N T R É E

Chilled Soup of Mexican Spiced Avocado, Cucumber, Red Pepper, Fried Tofu
(vegan, nf, gf)

Seasonal Asparagus, Crumbed Local Camembert, Spiced Queen Garnet Chutney, Tiny Caper
Remoulade (gf, nf, voa)

Pumpkin and Sage Arancini, Black Garlic Aioli, Whipped Goats Curd, Radish, Pickled Shallot,
Elderflower (nf, gf)

M A I N S

Japanese Pumpkin, Vegan Gnocchi, Nut Free Pesto, Sweet Potato, Garden Fennel
(nf, gf, df, vegan)

House Tagliatelle, King Brown Mushroom, Olive Oil, Silverbeet, Brassica, Sugar Snaps,
Ramarro Leaf, Chilli Oil
(nf, gfoa, df)

Tagine of Roasted Root Vegetable, Saffron Potato, Roasted Pear, Salsa Verde, Cassava
(nf, gf, vegan)

S I D E

Ramarro Salad Leaf, Garden Tomato, Cucumber, 10year Old Balsamic (nf, df, gf, vegan)

Potato Mash, Black Garlic, Murray River Sea Salt (nf, gf)

Seasonal Vegetables, Serafino Olive Oil, Pink Pepper (nf, df, gf, vegan)

Our Local Suppliers

Fleurieu Milk Company | Choice Mushrooms | McLaren Micro Greens |

NF - Nut Free, DF - Dairy Free, DFOA - Dairy Free Option Available, GF - Gluten Free, VOA - Vegan Option Available

Our kitchen processes food that may contain or be in contact with: Wheat, eggs, peanuts, tree nuts, soy, seafood, and milk. When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able.

No Split Bills