

VEGAN & VEGETARIAN

Entrée \$11

House Bread w/ beetroot dip, dukkah, olive oil & aged balsamic (VG)

Sauté Mushroom w/ spinach, chilli & house relish (VG) (GF) (C)

Mains \$25

Linguine w/ chilli, garlic, tomato, olives, white wine, mushroom, spinach, peas & salsa verde (VG)

Grilled Halloumi w/ warm salad of potato, fennel, peas & mixed greens, beetroot hummus & minted yoghurt (V) (GF) (C)

Sautéed Home Made Potato Gnocchi w/ chilli, garlic, olives, smoked tomatoes, spinach, Napoli sauce & parmesan cheese (V)

Vegan Bowl w/ roast vegetables, smoked tomato, market greens, crispy shallot, chilli, garlic & tomato relish (VG) (GF)

Dessert \$10

Fresh Winter Fruits w/ vegan sorbets, toasted marshmallow & berry coulis (VG) (GF) (C)

Pineapple Crumble w/ toasted almonds and coconut sorbet (VG) (GF)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | * = Substituted garnish

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server