



Vegetarian, Vegan & Gluten Free Menu

Entrée

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| Avocado, crunchy sprouts, pomegranate molasses (vegan, GF) | \$ 18.50 |
| Watermelon, wild olives, mint labne, snow peas tendrils (GF) | \$ 18.50 |
| Tempura summer vegetables, tamari (vegan) | \$ 20.00 |

Main

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| Saffron potatoes, sugo, baby spinach piquillo pimientos (vegan, GF) | \$ 27.50 |
| Grilled haloumi, caramelised eggplant, capellini, fresh tomato, white balsamic | \$ 32.50 |
| Char grilled field mushrooms, tahini, ginger roasted sesame, cucumber (vegan, GF) | \$ 27.50 |
| Caraway roasted pumpkin, fetta, raisins, pine nut and rocket (GF) | \$ 26.00 |

Sides

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| Beans, peas, snap peas, nigella, dill (vegan, GF) | \$ 10.50 |
| Hand cut chips, rosemary sea salt (vegan) | \$ 10.50 |
| Salad greens, lemon dressing (vegan, GF) | \$ 10.50 |

Dessert

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| Rosewater strawberry, peach, pistachio, lemon sorbet (vegan, GF) | \$ 16.50 |
| Pavlova, poached berries, vanilla cream anglaise (GF) | \$ 16.50 |
| Chocolate Oblivion, cream (GF) | \$ 16.50 |
| Affogato (GF) | \$ 8.00 |