



## **Vegetarian, Vegan & Gluten Free Menu**

### **Entrée**

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**

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**

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**

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