

VEGETARIAN & VEGAN MENU

ENTRÉE

Oven Roasted Capsicum, Vannella Cheese Burrata,
Pomona Honey Glaze, Walnut, Baby Basil
22

Egg Free Fettuccine, Slow Cooked Eggplant Ragout,
Baby Basil, Shaved Pecorino Cheese
22

Wild Mushroom Pate, Porcini Dust, Olive Oil Powder,
Pickled Mushrooms - V
21

MAIN

Parsnip Purée , Baby Leeks, Urban Valley Mushrooms, Port Reduction
32

Broad Bean Purée , Sauteed Kale, Glazed Potato Roll, Noosa Black Garlic - V
32

Eggplant Parmigiana, Fior di Latte Mozzarella, Napoli Sauce,
Parmigiano Reggiano, Basil
35

SIDE DISHES

Mixed Leaf Salad , Caprese Salad, Fries,
Grilled Broccolini, Roasted Baby Chat Potato
12 each

DESSERT

Black Forest

Chocolate Mousse, Chocolate Soil, Cherry Gel - V
18

Seasonal Fruit Platter- V
14

House Made Sorbet- V
14

V - Prepared Vegan

Park & Cove

A 15% surcharge applies on public holidays. Our menus are subject to change without notice.

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".