



## Vegetarian & Vegan Menu

### Entrées

#### **Halloumi Cheese 28**

Wrapped in Filo Pastry with Mediterranean  
Cous Cous Salad & Marsala Jus  
*(Vegan on request)*

#### **Potato Gnocchi 27 / 37**

Served with Pumpkin, Cherry Tomato, Parmesan &  
Burnt Butter Sauce

#### **Red Lentil Dahl 27**

Served with Coriander Cream Reduction &  
Naan Bread  
*(Vegan on request)*

#### **Wild Mushrooms 28**

Served with Mixed Leaf Salad  
*Vegan*

### Mains

#### **Sweet Potato Gratin 32**

Served with Broccolini, Baby Carrots, &  
Davidson Plum Chutney

#### **Roasted Pumpkin 32**

Served with Pumpkin Foam, Herb Salad, Red Onion  
& Sweet Chilli Sauce  
*(Vegan on request)*

#### **Crispy Korean Tofu 34**

Served with Mild Korean Chilli Sauce, Green Beans,  
Sesame Seeds, & Rice  
*Vegan*

#### **Mediterranean Pasta 37**

With Sauté Tomato, Capers, Red Onion,  
Olives, Olive Oil, Garlic, Homemade Napoli Sauce,  
Parmesan & Italian Herbs  
*(Vegan on request)*

### Sides

#### **Tofu 9**

#### **Fragrant Rice 5**

#### **Seasonal Salad 13**

#### **Seasonal Vegetables 13**

*(Vegan on request)*

#### **Crispy Kipfler Potatoes 13**

#### **Sweet Potato Fries with Aioli 13**

*(Vegan on request)*

#### **Chips & Tomato Sauce 11**

**We are happy to accommodate special  
requests or modify menu items when  
possible**

Dear Valued Customers,  
We please ask all Allergies and Dietary  
Requirements must be disclosed to the  
server at commencement of order

**\* Some items may contain traces of nuts \***

**\* A 15% surcharge will apply on Public Holidays \***