

V E G E T A R I A N & V E G A N M E N U

Adult-only restaurant

T O S T A R T

SOURDOUGH

Pistachio house made dukkha, EVO olive & modena balsamic vinegar, sea salt butter

12

E N T R É E

HEIRLOOM TOMATO BRUSCHETTA (DF, VG, GFO)

Banette, avocado, organic baby herbs, onion, balsamic glazed

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Banette, avocado, organic baby herbs, onion, balsamic glazed

TROPICAL TARTARE (GFO)

Seasonal tropical fruit, avocado, tomatoes, shallots, avocado sauce, mango coulis, puff pastry, seaweed tuile

TROPICAL TARTARE (GFO)

Seasonal tropical fruit, tomatoes, shallots, avocado sauce, mango coulis, seaweed tuile, vegan puff pastry

BEETROOT TRILOGY (GF)

Fresh, sous vide, roasted beetroot, Greek yogurt, whipped feta cheese, finger lime, candy macadamia, beetroot tapioca chips

BEETROOT TRILOGY (GF)

Fresh, sous vide, roasted beetroot, served with coconut yogurt, finger lime, candy macadamia, and beetroot tapioca chips

M A I N C O U R S E

ASPARAGUS AND BURRATA HOUSE MADE

TAGLIATELLE (VGO, GFO)

Asparagus sauce, cherry tomato, roasted asparagus, crushed macadamia, parmesan shard

ASPARAGUS AND VEGAN PARMESAN HOUSE-MADE

TAGLIATELLE (GFO)

Asparagus sauce, cherry tomato, roasted asparagus, crushed macadamia, vegan parmesan, herb oil

HOUSE-MADE GNOCCHI WITH ROASTED PUMPKIN

Roasted pumpkin puree, feta cheese, crushed walnut, spinach chips, herb oil

HOUSE-MADE GNOCCHI WITH ROASTED PUMPKIN

Roasted pumpkin puree, vegan cheese, crushed walnut, spinach chips, herb oil

ROASTED EGGPLANT CURRY (GFO)

Coconut pilaf rice, tomato, chickpea, capsicum, coconuts milk, ginger, curry tapioca chips

ROASTED EGGPLANT CURRY (GFO)

Coconut pilaf rice, tomato, chickpea, capsicum, coconuts milk, ginger, curry, tapioca chips

S I D E S

- Seasonal Greens with mixed nuts and roasted garlic oil (GF)
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- Fries with truffle aioli (GFO)

12

12