

Vegetarian & Vegan Options

Roma Tomato & Fire Roasted Bell Pepper Soup, (v) Vine ripened Roma tomato, sweet red pepper soup, garnished with extra virgin olive oil & micro herbs. **\$24.80**

Slow Roasted Field Mushrooms, (v) A warm salad of slow roasted field mushrooms, marinated semi dried tomato, pine nuts and mixed leaves tossed in a Pedro Ximenez vinaigrette **\$26.90 \$33.50**

Parmesan Crusted Asparagus, (vo) Simply grilled golden brown and served with chive Burre Blanc, Macadamia Nut crumble and shaved parmesan **\$29.50 \$35.50**

Chili Pine nut Pasta, (vo) Sautéed rocket, chili. Pine nuts and confit garlic tossed with linguini pasta, Aged parmesan and extra virgin olive oil. **\$28.50 \$34.50**

Jarrah Roasted Fennel, (vo) Bound in a rich vegetable and parmesan risotto. **\$26.50 \$34.50**

Pan Seared Parmesan Gnocchi, (vo) Sautéed hand rolled gnocchi with cherry tomato, Kalamata olive, wilted spinach and fresh sage. **\$24.90 \$36.50**

Saffron, Feta & Thyme Arancini, (vo) Crisp saffron, feta and thyme arancini served with soft herbs, traditional napolitana sauce & Extra virgin olive oil. **\$26.90 \$36.90**

Mushroom Risotto, (vo) Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto, garnished with mascarpone and extra virgin olive oil. **\$29.50 \$34.50**

Marinated Artichokes, (v) Served with truffle roasted potatoes, tossed with almonds, wilted spinach and air dried cherry tomatoes, finished with a balsamic glaze and fresh herbs. **\$28.00 \$34.50**

Herb Falafel, (v) Shallow fried, lightly spiced herb falafel, served warm on a salad of fresh rocket, orange, fresh lemon and extra virgin olive oil. **\$27.50 \$33.50**

(VO) Vegan Option, (V) Vegan

Please let us know if there is anything else you may like, if we have the ingredients we will make it.