

Vegetarian & Vegan Menu

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 \$28.90 \$34.50

Parmesan Crusted Asparagus, (vo)

Simply grilled golden brown and served with chive Burre Blanc, Macadamia Nut crumble and shaved parmesan \$29.50 \$36.50

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

Heirloom Tomato & Sage Risotto,

Heirloom cherry tomato bound in a fresh sage and parmesan risotto. \$28.50 \$36.50

Saffron, Feta & Thyme Arancini,

Crisp saffron, feta and thyme Arancini served with soft herbs, traditional napolitana sauce & Extra virgin olive oil. \$28.90 \$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 \$36.50

Stone roasted Pepperonata, (v)

Served with truffle roasted potatoes, tossed with almonds, wilted spinach, 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 roquette, orange, fresh lemon and extra virgin olive oil. \$28.50 \$34.50

(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.