

# Vegan Menu



Please be sure to alert our staff when ordering of your dietary requirements as these dishes differ from our regular menu items

## ENTREE & SIDES

<b>SPICY SWEET POTATO CRISPS</b>	\$5
<b>TRIPLE COOKED HAND-CUT CHIPS   (GFI)</b>	\$7
<b>MIXED SEASONED OLIVES   (GF)</b>	\$8
<b>TOMATO BRUSCHETTA (COLD)</b>	\$12
Tomato medley, oregano, mint, basil, balsamic pearls	
<b>MUSHROOM BRUSCHETTA (HOT)</b>	\$12
Mixed exotic mushrooms, truffle oil, truffle paste	
<b>ROASTED SPICED PUMPKIN</b>	\$12
Pumpkin roasted with thyme, garlic & spiced almonds, pickled pumpkin, pumpkin puree	
<b>CHARRED ZUCCHINI</b>	\$12
With balsamic pickled baby onions with lime & mint oil	

## MAINS

<b>ZUCCHINE DIAVOLA (GF)</b>	\$22
Zucchini spaghetti, sweet corn, asparagus, red onion, truss tomato, sun-dried tomato & chilli jam, napolitana sauce	
<b>PEA RISOTTO (GF)</b>	\$22
superfino carnaroli risotto, fresh sugar snap peas, pea purée & onion	
<b>WARM BEETROOT SALAD (GF)</b>	\$16.50
Slow cooked red & gold beetroot, baby spinach, roasted walnuts, oregano & red wine dressing	

## PIZZA (our bases do contain dry yeast)

<b>MARGHERITA</b>	\$21
San Marzano tomato sauce, vegan cheese, olive oil & fresh basil	
<b>VEGETARIANA</b>	\$25
San Marzano tomato sauce, vegan cheese, grilled eggplants, red onion, capsicum, zucchini, kalamata olives & parsley	
<b>TARTUFATA</b>	\$22
vegan cheese, mushrooms, truffle cream & parmesan	
<b>CAPRICCIOSA</b>	\$22
San Marzano tomato sauce, vegan cheese, mushrooms, artichokes & kalamata olives	

Add pineapple	+\$1.50	Add artichokes	+\$3
Add mushroom	+\$2.50	Add potato	+\$2
Add spinach	+\$1	Add fresh rocket	+\$1
Thick base	+\$2.50	Gluten Free Base	+\$4

## DESSERTS

Gluten & dairy free vegan ice cream, double scoop	\$6
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