

# 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
cherry tomato, oregano, basil, balsamic glaze	
<b>CHARRED ZUCCHINI</b>	\$12
With balsamic pickled baby onions with lime & mint oil	
<b>SIDE SALAD</b>	\$7
With orange & chia seed dressing	

## MAINS

<b>ZUCCHINE DIAVOLA (GF)</b>	\$22
Zucchini spaghetti, spinach, red onion, cherry tomato, sun-dried tomato & chilli jam, napolitana sauce	
<b>PORCINI MUSHROOM RISOTTO (GF)</b>	\$25
superfino carnaroli risotto, mixed mushroom	
<b>WARM BEETROOT SALAD (GF)</b>	\$16.50
Slow cooked beetroot, baby spinach, roasted walnuts, oregano & red wine dressing	

## PIZZA (our bases do contain dry yeast)

<b>MARGHERITA</b>	\$21
San Marzano tomato base, vegan cheese, olive oil & fresh basil	
<b>VEGETARIANA</b>	\$25
San Marzano tomato base, vegan cheese, mushroom, spinach, red onion, capsicum, kalamata olives & parsley	
<b>TARTUFATA</b>	\$23
vegan cheese, mushroom, truffle cream & parsley	
<b>CAPRICCIOSA</b>	\$23
San Marzano tomato base, vegan cheese, mushroom, artichokes & kalamata olives	
<b>CALZONE ORTOLANO</b>	\$26
San Marzano tomato base, vegan cheese, mushrooms, spinach, red onion, capsicum, kalamata olives & parsley with fresh rocket cherry tomatoes & balsamic vinegar	

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

Please turn over for dessert options



## DESSERTS

Gluten & dairy free vegan ice cream, double scoop  
vanilla, coconut & mango

\$6

Individual cakes on display (flavours vary)

\$4.50 - \$6.50