



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

SPICY SWEET POTATO CRISPS	\$5
CHIPS (GFI)	\$8
MIXED SEASONED OLIVES (GF)	\$8
TOMATO BRUSCHETTA	\$12
diced tomato, red onion, fresh basil, balsamic glaze	
SIDE SALAD	\$7
With orange & chia seed dressing	

MAINS

GREEN PEA & PESTO PASTA	\$20
spaghetti, pea & mint pesto, spinach, asparagus, garlic & lemon	
MEDITERRANEAN SPAGHETTI	\$20
spaghetti, capsicum, mushroom, tomato, olives, onion, garlic, basil	
PORCINI MUSHROOM RISOTTO (GF)	\$24
superfino carnaroli risotto, mixed mushroom	
GREEK SALAD	\$14
rocket, cucumber, cherry tomatoes, olives & lemon dressing	
ROASTED VEGETABLE SALAD	\$14
roasted vegetables (carrot, parsnip, brussel sprouts) baby kale, almonds & balsamic dressing	

PIZZA (our bases do contain dry yeast)

MARGHERITA	\$21
San Marzano tomato base, vegan cheese, olive oil & fresh basil	
VEGETARIANA	\$25
San Marzano tomato base, vegan cheese, mushroom, spinach, red onion, capsicum, kalamata olives & parsley	
TARTUFATA	\$25
vegan cheese, mushroom, truffle cream & parsley	
CAPRICCIOSA	\$23
San Marzano tomato base, vegan cheese, mushroom, artichokes & kalamata olives	
CALZONE ORTOLANO	\$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 capsicum	+\$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 ICE CREAM

double scoop, vanilla or coconut & mango

\$6

Individual cakes on display (flavours vary)

\$4.50 - \$6.50