



VEGAN MENU

Please inform staff of any dietary requirements when ordering

ENTRÉE & SIDES

WOOD FIRED FOCACCIA | \$8
garlic & herb oil

HAND CUT CHIPS | \$8
with tomato sauce

TOMATO BRUSCHETTA | \$9
diced tomato, red onion, fresh basil & balsamic glaze

GARDEN SIDE SALAD | \$8
rocket, tomato, cucumber, red onion & lemon dressing

MAINS

MUSHROOM RISOTTO (GF) | \$26
arborio rice, porcini mushroom, truffle cream & parsley

MEDITERRANEAN PASTA | \$21
penne, capsicum, mushroom, tomato, olives, onion, garlic & basil

GNOCCHI POMODORO | \$24
house made gnocchi, pomodoro sauce, fresh basil, vegan cheese

PANZANELLA SALAD | \$16.5
garlic focaccia croutons, cherry tomato, roasted capsicum, red onion, basil & balsamic dressing

PIZZA

MARGHERITA | \$22
San Marzano tomato base, vegan cheese, olive oil & fresh basil

VEGETARIANA | \$26
San Marzano tomato base, vegan cheese, mushrooms, spinach, red onion, capsicum, kalamata olives & parsley

TARTUFATA | \$25
vegan cheese, mushrooms, truffle cream & parsley

CAPRICCIOSA | \$25
San Marzano tomato base, vegan cheese, mushroom & 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

DESSERTS

VEGAN ICE CREAM | \$3 PER SCOOP
vanilla, salted caramel or coconut & mango

SORBET | \$3 PER SCOOP
watermelon or green apple

VEGAN BROWNIES & CAKES | From \$4.50
see counter for today's selection