



Vegetarian Dishes

Entrée

Vegetarian Spring Roll [V, DF] 14.9
House made served with a Soy Ginger Sauce (2)

Mains

Gourmet Vegetarian Lasagne [V] 27.9
Seasonal Char Grilled Veg, Goats Cheese, Mozzarella, Béchamel Sauce; House Made Napoli, Sweet Potato Chips, Garden Salad with Honey Mustard Dressing

House Made Vegetarian Gnocchi [V] 27.9
With Pumpkin, Spinach, Peas, Golden Shallots & Goats Fetta

Mushroom Risotto [GF] 26.9
With Wild Mushrooms, Peas, Spring Onions & Grana Padano
Add Confit Beetroot - 3.50

Roasted Pumpkin Salad [GF*, V, NF] 26.9
Served with Red Onion, Potatoes, Baby Beetroot, Spinach, Pesto, Goats Fetta, Figs, Apricots and Raisins

Laksa Soup [GF,V] 21.9
A mild creamy Coconut Soup with a blend of Thai Spices, Rice Noodles, Egg, Veg and Fresh Herbs
**Sauce base contains traces of fish sauce*

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Schezwan Tofu Stir Fry [V, DF, NF] 25.9
Grilled Tofu, Wok tossed Field Mushroom, Grilled Vegetables and Red Cabbage, Beetroot and Enoki Mushrooms with a House Made Schezwan Sauce

Vegan Fried Rice with Seasonal Veg [V, DF, NF, GF] 25.9

Vegan Risotto with Pumpkin *or* Beetroot [V, DF, NF, GF] 26.9
Your choice of Veg Base with Peas, Spring Onions, House Made Napoli Sauce and Wild Mushrooms

Vegan Roast Pumpkin Salad [V, DF, NF, GF] 26.9

Check out the specials board for our chefs latest creations.

Please inform us of any special dietary or allergen requirements.
We will do our best to accommodate these requests for our customers with allergies or intolerances.

We cannot guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [*] Dairy Free or Gluten Free on Request