



Vegetarian Selection



Roasted Cauliflower Salad (VG/GF)	17
Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	
Escalivada Vegetables with Toasted Ciabatta (VG/GFA)	19
Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	
Ricotta Stuffed Mushroom (V)	19
Herb crusted Portobello mushroom, lemon ricotta, aged balsamic, garlic & parsley oil	
Pumpkin Gnocchi (V)	28
Pan fried gnocchi, roasted capsicum, caramelised onion, smoked almond, spinach & goats' cheese	
Spiced Chickpea & Cauliflower Tagine (VG,GFA)	32
Ras el Hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	
Fattoush Salad (V/VGA/GFA)	9
Cherry tomato, cos lettuce, cucumber, radish, parsley & pita croutons, lime dressing	
Truffle Cauliflower Gratin (V)	12
Baked cauliflower, cheese sauce, black truffle	
Flash Potatoes (V/VGA)	10
Twice cooked chat potato, rosemary salt, grated Parmesan	
Coconut Rice (VG/GF)	7
Aromatic rice, kaffir lime, lemongrass, coconut milk	
Side of Greens (VG/GF)	9
Chef's selection of sautéed seasonal green vegetables	
Bowl of Chips (V/VGA)	9
Hot chips, Beerenberg tomato sauce & aioli	



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Chocolate & Hazelnut Toffee Brownie (V) House made brownie, blackberry compote & liquorice ice cream	16
Banana Tart Tatin (V) Caramelised banana, puff pastry, rum & raisin ice cream	16
Crema Catalana (V/GFA) Spanish glazed citrus crème, mantecados shortbread	25
Affogato (V/GF) with espresso coffee, vanilla ice cream & your choice of liqueur	16
Cheese Plate (V) Selection of south Australian farmhouse cheese, quince paste & lavash	25
Ice Cream & Sorbet Selection (V) Please ask our staff for todays selection	16