

VEGAN & VEGETARIAN MENU

ENTREES

WARM MARINATED OLIVES 14 VGN GF

EDAMAME 16

served with tamari and ginger sauce VGN GF

BEETROOT TARTARE 25

a bed of rocket drizzled with lemon, topped with vegan feta and orange VGN GF

VEGAN FENNEL & DILL SALAD 25

sliced fennel, rocket, cucumber and dill with a zesty lemon and oil dressing VGN GF

FENNEL & DILL SALAD 25

sliced fennel, rocket, parmesan, cucumber and dill with a zesty lemon and oil dressing V GF

MUSHROOM CROSTINIS 25

rich savoury forest mushroom pate served on four crostinis VGN GFO

MISO EGGPLANT 25

marinated oven roasted miso eggplant cubes topped with sesame seeds VGN GF

DUO OF DIPS 26

baba ghanoush and fire roasted capsicum with grilled flatbread VGN

MAINS

VEGETABLE FRIED RICE 32

green beans, carrot, red capsicum, peas, ginger, tamari and coriander VGN GF

VODKA PENNE 34

red chili, vodka, tomato and creamy coconut sauce with basil VGN

(add dairy parmesan 3 V)

CHICKPEA & VEGETABLE CURRY 34

a mild tomato and coconut chickpea curry with green beans, capsicum and zucchini served with turmeric basmati rice VGN GF

BIRD'S VEGAN BURGER 35

plant-based protein patty, vegan cheese, tomato, beetroot and lettuce served with chips and vegan aioli VGN

V Vegetarian VGN Vegan GFO Gluten Free Option

Allergen cross contaminations may be present. A 10% surcharge applies on Saturdays and a 15% surcharge applies on both Sundays and public holidays. Card payment surcharges may apply.

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SIDES 18

Green beans with ginger and tamari **VGN** **GF**

Vegetables with lemon dressing **VGN** **GF**

Mashed coconut sweet potato **VGN** **GF**

Rosemary confit potatoes **VGN** **GF**

Chips with vegan aioli **VGN**

Sweet potato fries with vegan aioli **VGN**

Onion rings with spicy mayonnaise **V**

DESSERTS

VEGAN DESSERTS

LEMON SORBET 18

lemon sorbet served in a lemon shell, topped with fresh mint **VGN** **GF**

CHOCOLATE ESPRESSO MOUSSE 19

a rich, velvety and solid vegan chocolate mousse blended with cacao and coconut cream topped with edible gold leaves **VGN** **GF**

LYCHEE PANNA COTTA 22

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee **VGN** **GF**

PANDAN & LYCHEE TRIFLE 23

layers of vanilla sponge filled with pandan custard and coconut jelly with diced lychee, topped with vegan meringue and toasted coconut flakes **VGN**

VEGAN MINI DESSERT PLATTER 23

three miniature desserts each served in a shot glass: Pandan Trifle, Ispahan Panna Cotta and Chocolate Mousse **VGN**

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