

VEGAN & VEGETARIAN MENU

ENTREES

WARM MARINATED OLIVES \$13.5 **VGN GF**

EDAMAME \$16

served with tamari and ginger sauce **VGN GF**

BETROOT TARTARE \$23

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

MUSHROOM CROSTINIS \$23

rich savoury forest mushroom pate served on four crostinis **VGN**

MISO EGGPLANT \$24

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

DUO OF DIPS \$24

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 \$32

red chili, vodka, tomato and creamy coconut sauce with basil **VGN** (add dairy parmesan \$3 **V**)

CHICKPEA & VEGETABLE CURRY \$32

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

BIRD'S VEGAN BURGER \$33

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

SIDES \$16

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

vegetables with lemon dressing **VGN GF**

lemon, fennel & dill slaw **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**

V Vegetarian **VGN** Vegan

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.

VEGAN & VEGETARIAN MENU. This is a sample menu as of March 2025. Ingredients may be subject to changes. Please check with wait staff should you have an intolerance or an allergy.