

VEGAN & VEGETARIAN MENU

ENTREES

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

EDAMAME \$16

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

BEETROOT 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.

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DESSERTS

VEGAN DESSERTS

LEMON SORBET \$18

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

CHOCOLATE MOUSSE \$19

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

ISPAHAN PANNA COTTA \$21

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

PANDAN TRIFLE \$22

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 \$22

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

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