

# VEGAN & VEGETARIAN MENU

## ENTREES

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**WARM MARINATED OLIVES \$12.5** **VGN** **GF**

**EDAMAME \$16**

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

**BETROOT TARTARE \$22**

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

**MISO ROASTED EGGPLANT \$23**

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

**ARANCINI BALLS \$22**

vegan mozzarella, broccoli, mushroom and Romesco sauce (4) **VGN**

**DUO OF DIPS \$24**

baba ghanoush and fire roasted capsicum with grilled flatbread **VGN**

## MAINS

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**VEGETABLE FRIED RICE \$31**

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

**SPICY VODKA PENNE \$31**

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

**CHICKPEA & VEGETABLE CURRY \$31.5**

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

**BIRD'S VEGAN BURGER \$32.5**

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

## SIDES \$16

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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**

onion rings with spicy mayonnaise **V**

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.

# DESSERTS

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## VEGAN DESSERTS

### LEMON SORBET \$16

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

### CHOCOLATE MOUSSE \$18

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

### ISPAHAN PANNA COTTA \$19

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

### PANDAN TRIFLE \$21

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 \$21

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

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