

# VEGAN GLUTEN FREE MENU

Allergen cross contaminations may be present. Please check with wait staff should you have an allergy or if you require a 'gluten free option upon request GFO' menu item.

## ENTREES

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

**EDAMAME \$16**

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

**BEETROOT 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**

**DUO OF DIPS \$24**

(gluten free upon request **GFO** )

baba ghanoush and fire roasted capsicum with grilled gluten free bread / rice crackers **VGN GFO**

## MAINS

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**VEGETABLE FRIED RICE \$31**

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

**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**

**SPICY VODKA PENNE \$31**

(Gluten free pasta upon request **GFO** +\$3.5)

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

## SIDES

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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**

## DESSERTS

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**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**

**VGN** Vegan **GF** Gluten Free

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.