

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

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**

MUSHROOM CROSTINIS 25

(gluten free upon request **GFO**)

rich savoury forest mushroom pate served on rice crackers **VGN** **GFO**

MISO ROASTED EGGPLANT 25

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

DUO OF DIPS 26

(gluten free upon request **GFO**)

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

MAINS

VEGETABLE FRIED RICE 32

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

CHICKPEA & VEGETABLE CURRY 34

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

VODKA PENNE 34

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

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

VGN Vegan **GF** Gluten Free **GFO** Gluten Free Option

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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**

Mashed coconut white potato **VGN** **GF**

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

Chips with vegan aioli **VGN**

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**

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