

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 \$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 rice crackers **VGN** **GFO**

MISO ROASTED EGGPLANT \$24

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

VEGETABLE FRIED RICE \$32

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

CHICKPEA & VEGETABLE CURRY \$32

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

VODKA PENNE \$32

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

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

SIDES

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**

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

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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**

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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