# LOW FODMAP SUGGESTED MENU

This is a low FODMAP suggested menu in alignment with Monash University Low FODMAP Diet recommendations. These items must be requested as Low Fodmap Option LFMPO with a member of wait staff due to the dietary modifications by the chef.

### **ENTREES**

#### **EDAMAME \$16**

served with tamari and ginger sauce VGN GF LFMP

#### **BEETROOT TARTARE \$23**

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

#### **MISO EGGPLANT \$24**

marinated oven roasted miso eggplant chunks topped with sesame seeds VGN GF LFMP

## **MAINS**

#### **VEGETABLE FRIED RICE \$32**

green beans, carrot, red capsicum, bean sprouts, peas, ginger, tamari and coriander VGN GF LFMP

#### GRILLED BARRAMUNDI FILLET \$48 (UPON REQUEST LFMPO)

served with wild rice, green beans and NO NG turmeric, lime and coconut sauce GF DF LFMPO

#### **CHARGRILLED 200G FILLET MIGNON \$59**

(upon request LFMPO)

served with grilled seasonal vegetables, confit potatoes, tamari and ginger sauce and Dijon mustard GF DF LFMPO

# **SIDES \$16**

Rosemary confit potatoes VGN GF LFMP

Mashed sweet potato with coconut and ginger VGN GF LFMP

Green beans with ginger and tamari VGN GF LFMP

Lemon, fennel & dill slaw VGN GF LFMP

# LOW FODMAP DESSERTS

#### **LEMON SORBET \$18**

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

#### **CHOCOLATE MOUSSE \$19**

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

LFMP Low Fodmap (includes no onion no garlic) LFMPO Low Fodmap Option

Allergen cross contaminations may be present. Low FODMAP suggested menu options in alignment with Monash University Low FODMAP Diet recommendations. A 10% surcharge applies on Saturdays and a 15% surcharge applies on both Sundays and public holidays. Card payment surcharges may apply.