

VEGETARIAN MENU

ENTREE

- Soup of the day with grilled Turkish bread \$12
- Grillied Mediterranean vegetables, olives, puffed quinoa \$18
- Heirloom tomatoes, buffalo mozzarella, basil \$19 (GF)

MAINS

- Linguini, tomatoes, garlic, olives, capers, chilli, rocket, parmesan \$26
- Yellow lentil dahl served with steamed rice, papadum, pickle and veg of the day \$28
- Malabar vegetable & coconut curry served with lemon rice & cucumber \$22 (GF)
- Grilled haloumi with pea quinoa & broccolini \$22 (GF)

SIDES (GF) \$8 each

- Rosemary & parmesan chips
- Mixed green leaves salad
- Steamed seasonal vegetables
- Steamed broccolini
- Mash potato

DESSERTS

- Warm chocolate fondant, vanilla ice cream \$16
- Coconut pannacotta, passionfruit, berries \$16 (GF)
- Bread & butter pudding, rum & raisin ice cream \$18
- Selection of ice cream (3 scoops) \$16
- Australian farmhouse cheese platter \$19
- Freshly cut fruit salad, natural yoghurt \$18 (GF)

(GF) Gluten Free