VEGAN MENU

VEGAN ZUCCHINI & MACADAMIA

A hand made zucchini and macadamia nut patty served with tomato, cos lettuce and house made beetroot chutney.

Served with fries.

VEGAN QUINOA, BLACK RICE & ROASTED VEGETABLE SALAD

(G) (V) (V+) (D+).....\$20

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin and craisins tossed with quinoa grains, black rice and fresh basil with hummus dressing.

STUFFED GIANT FIELD MUSHROOM

(G)(V)(V+)(N)(D+)......\$15

A giant field mushroom roasted and stuffed with a finely chopped mixture of macadamia nut, mushrooms, shallots and herbs. Served with baby spinach and a balsamic glaze. Served with fries and ketchup.

WE SERVE VEGAN FRIENDLY BEER!

Please ask your server what we have available.















FRIES & SIDES

VEGAN SEASONAL ROASTED VEGETABLES (V)(G)(D)\$8
VEGAN ROQUETTE & PEAR SALAD (V) (G)\$8
VEGAN FRIES (V) (V+) Served with ketchup\$6
VEGAN SWEET POTATO FRIES Served with ketchup (V) (G) (D)\$7
CONDIMENTS Beetroot chutney

DESSERT

HOME MADE SORBET (V)(G)......\$6

Two scoops of our home made sorbet.

Choose from raspberry or coconut sorbet.







(V) Vegetarian

(S) Contains Soy

(V+) Can Be Made Vegan

(N) Contains Nuts

(G) Gluten Free

(D) Dairy Free

(G+) Can Be Made Gluten Free

(D+) Can Be Made Dairy Free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen. So cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts

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