

## Vegan Menu

Cauliflower & Chickpea, Tabbouleh Salad infused with Mint, Parsely, Pomegranate & Raisins. \$16

Pizza– Tomato Base, Sweet Potato, Chilli, Pine nuts, Capsicum & Spanish Onion \$20

Korean Fried Cauliflower \$15 (cooked in canola oil)

Broccoli & Crunchy Grain Salad \$18 (no feta)

Roasted Pumpkin w/ Dukkah \$9.5 (No Yogurt)

Garlic Buttered Greens \$9.5 (No butter)

Sweet Potato Wedges \$14

Dressed Rocket Leaves \$9.5

## Ceoliac / Gluten Free

Eye Fillet 250g, Rosti, Mushroom & Bernaise \$48

Curried Lamb Shank in a housemade tumeric & coconut broth w/quinoa, chickpea, broccoli & kale \$42

Fish of the Day– Local & Oven Baked, Salad is GF, GF pasta substitute (fish not floured) \$40-\$48

Thai Turkey Salad, Coriander, Avocado, Peanuts (no Noodles or Crispy Fried Shallots) \$29

Coconut Fish Curry \$36

Cauliflower Risotto \$26 (No fried Basil)

All pizzas are available with GF Bases \$22-\$27

Broccoli & Crunchy Grain Salad \$18 w/ Chicken \$26

Sweet Potato Wedges \$14

Oysters (6) natural or Kilpatrick \$31

Berbere Chicken \$35

Dressed Rocket Leaves w/ Parmesan \$9.5

Roast Pumpkin, Dukkah \$9.5

## Dairy Free

Sweet Potato Wedges \$14

Coconut Fish Curry \$36

Cauliflower Risotto \$26 (No Parmesan or Cream)

Garlic Buttered Greens \$9.5 (No butter)

Berbere Chicken \$35 (no tahini dip or feta)

Broccoli & Crunchy Grain Salad \$18 w/ Chicken \$26 (no feta)

Curried Lamb Shank in a housemade tumeric & coconut broth w/quinoa, chickpea, broccoli & kale \$42

## Keto

Broccoli, Feta & Crunchy Grain Salad \$18 w/ Chicken \$26

Berbere Chicken \$35

Please advise waitstaff when ordering as some meals are adjusted from our normal cooking methods to accomadate your dietary requirements.

Please advise of any other allergies / requirements as not all ingredients are listed on the menu.

