

## 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

Crispy Fried Enoki Mushrooms \$15 (cooked in canola oil, No Sriracha)

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

Roasted Radish & Baby Carrots \$11.5 (No Green Sauce)

Broccolini & Lime Tahini, Almonds \$11.5 (No Lime Tahini)

Sweet Potato Wedges (No Aioli) \$14

Rocket Leaves w/ Olive Oil & Lemon Juice (No Lime Dressing) \$9.5

Bagara Baingan (Eggplant Curry) w/ Pilaf Rice nuts \$26

## Ceoliac / Gluten Free

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

Lamb & Potato Massaman– Thai Infused w/ Coconut, Peanut & Cardamom nuts \$40

Bagara Baingan (Eggplant Curry) w/ Pilaf Rice nuts \$26

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

King Prawn (8) Risotto Sauteed with Garlic, Wine, Citrus & Parmesan. \$40

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

Broccoli & Crunchy Grain Salad \$18 w/ Chicken \$26 (not suitable for Ceoliac as grains are fried in same fryer as flour)

Chilli Cheese Dip w/ warm Tortillas (cooked in canola oil)

Sweet Potato Wedges \$14

Oysters (6) natural or Kilpatrick \$31

Peruvian Chicken - 24 Hr Lime & Garlic Marinated w/ Roasted Halloumi, Kipflers & Herb Hummus, Lemon \$35

Roasted Radish & Baby Carrots w/ Green Sauce \$11.5

Dressed Rocket Leaves w/ Parmesan \$9.5

Strawberry, Walnut, Radish & Feta Salad nuts \$9.5

Broccolini & Lime Tahini, Almonds \$11.5

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

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



## Dairy Free

Sweet Potato Wedges (No Aioli) \$14

Crispy Fried Enoki Mushrooms w/ Spicy Mayo, Chilli Ginger Sauce

Bagara Baingan (Eggplant Curry) w/ Pilaf Rice nuts \$26

Lamb & Potato Massaman– Thai Infused w/ Coconut, Peanut & Cardamom nuts \$40

Fish Taco's w/ Mexican Charred Corn Salsa & Sriracha Mayo \$20

Oysters (6) natural or Kilpatrick \$31

Thai Turkey Salad, Coriander, Avocado, Peanuts \$29

Pilaf Rice

COD– Local & Oven Baked (Must Notify us of No Dairy when Ordering) \$40-\$48

King Prawn (8) Risotto Sautéed with Garlic, Wine, Citrus (no parmesan) \$40

Broccolini & Lime Tahini, Almonds \$11.5 (No Lime Tahini)

Strawberry, Walnut, Radish & Feta Salad nuts (No Feta)

Peruvian Chicken 24 Hr Lime & Garlic Marinated w/ Roasted Kipflers & Herb Hummus, Lemon \$35 (no Halloumi)

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

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