



Vegetarian Menu

Entrée

Organic Quinoa Salad \$24

Spiced tofu, Wakame, kale chips, Goji berries & tamari dressing
(GF - Vegan)

Potato & Mint Dumpling \$22

Pumpkin puree with salsa roja

Mains

Taro Gnocchi \$36

Asparagus velouté, seasonal greens, ricotta salata,
pea tendrils & preserved lemon

Chef selection of vegetables \$34

Pan tossed vegetables, fragrant green peppercorn curry,
Jasmine rice & Asian herbs
(GF)

Side Dishes

Sautéed broccolini and beans with garlic, chilli & macadamia nuts \$12

House potatoes with herb salt \$10

Fine leaf salad with chilli & lime dressing \$11

Potato mash with black truffle butter \$11

Steamed Jasmine rice \$8