



Vegetarian Menu

Entrée

Organic Quinoa Salad \$22

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

Potato & Mint Dumpling \$22

Pumpkin puree with salsa roja

Mains

Taro Gnocchi \$34

Asparagus velouté, seasonal greens, truffle oil, Parmigiano Reggiano

Chef selection of vegetables \$34

Pan tossed with fragrant coconut curry, jasmine rice, Asian herbs
(GF)

Side Dishes

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

Crispy potatoes with herb & garlic salt \$10

Garden salad with chardonnay vinaigrette \$11

Potato mash with black truffle \$11

Steamed Jasmine rice \$8