

VEGAN AND VEGETERIAN

Entrée \$11 Each

House Grill Bread and balsamic evoo (VG) (V)

Sauté Mushrooms w/ chickpeas, pumpkin, chilli, and spinach (VG) (V)

Mains \$25 Each

Linguine w/ chilli, garlic, tomato, olives, white wine, mushroom, spinach, peas, and salsa Verde (VG) (V)

Sauté Homemade Potato Gnocchi w/ chilli, garlic, olives, smoked tomatoes, spinach, Napoli sauce and parmesan (V)

Vegan Bowl w/ chilli, garlic, new potato, pumpkin, mushroom, mixed greens, and house relish (VG) (V)

Grilled Halloumi Cheese w/ hummus, pumpkin, new potato, steamed greens, aged balsamic and salsa Verde (VG)

Desserts \$10 Each

Fresh Fruit Salad w/ salted caramel crunch ice cream (VG) (V)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | * = Substituted garnish

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server