

Portabella

. Restaurant . Bar .

VEGAN MENU

ENTRÉE

AVOCADO CROSTINI	\$16
Homemade avocados with onions, tomato, spice	
HOUSE GRILLED BREAD	\$14
Served with homemade avocado salsa and apple chutney	
WARM MEDITERRANEAN VEGAN BOWL	\$16
With spiced sweet potatoes, chickpeas, mixed greens , almonds sundried tomatoes, and kalamata olives (C)	
ONION RINGS	\$14
Deep fried served with BBQ sauce	

MAINS

VEGAN FRIED RICE	\$31
Soy sauce with Asian vegetables, cashews, garlic chilli and pappadums (C)	
VEDURA PASTA	\$31
Seasonal greens with garlic and chilli tossed in homemade Napoli	
VEGAN WARM SALAD	\$28
Sweet potatoes and pumpkin tossed in garlic, chilli and cashews with garden greens and apple chutney (C)	
MUSHROOM AND PESTO PASTA	\$28
Tossed in garlic and olive oil with crushed peanuts	
PASTA PRIMAVERA	\$32
Linguini tossed in French style ratatouille with garlic chilli, mushrooms and spinach (V)	

DESSERTS

SEASONAL FRESH FRUIT SALAD	\$14
with house toasted nuts, berry coulis, salted caramel & coconut crunch ice cream (c)	

gf = gluten free | c = coeliac | v = vegetarian | vg = vegan | *dish can be altered to accommodate For any allergies or dietary requirements please clarify with your server