

## Vegan Menu

Cauliflower & Chickpea, Tabbouleh Salad infused with Mint, Parsely, Pomegranate & Raisins. \$14

Pizza– Tomato Base, Sweet Potato, Chilli, Pine nuts, Capsicum & Spanish Onion \$18

Korean Fried Cauliflower \$14 (cooked in canola oil)

Broccoli & Crunchy Grain Salad \$16 (no feta)

Roasted Pumpkin w/ Dukkah \$9 (No Yogurt)

Garlic Buttered Greens \$9 (No butter)

Sweet Potato Wedges \$12

Dressed Rocket Leaves \$7

## Ceoliac / Gluten Free

Eye Fillet 250g, (No Rosti) Mushroom & Bernaise \$46

Lamb Shakshuka, Slow cooked Pulled lamb in a rich spicy bean ragu topped with egg and feta (no flatbreads) \$33

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) \$28

Coconut Fish Curry \$34

Cauliflower Risotto \$24 (No fried Basil)

All pizzas are available with GF Bases \$20-\$25

Broccoli & Crunchy Grain Salad \$16 w/ Chicken \$24

Sweet Potato Wedges \$12

Oysters (6) natural or Kilpatrick \$29

Berbere Chicken \$32

Dressed Rocket Leaves w/ Parmesan \$7

Roast Pumpkin, Dukkah \$9

## Dairy Free

Sweet Potato Wedges \$12

Coconut Fish Curry \$34

Cauliflower Risotto \$24 (No Parmesan or Cream)

Garlic Buttered Greens \$9 (No butter)

Berbere Chicken \$32 (no tahini dip or feta)

Broccoli & Crunchy Grain Salad \$16 w/ Chicken \$24 (no feta)

## Keto

Broccoli, Feta & Crunchy Grain Salad \$16 w/ Chicken \$24

Berbere Chicken \$32

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

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

