

## Vegan Menu

- Cauliflower & Chickpea, Tabbouleh Salad infused with Mint, Parsely, Pomegranate & Raisins \$18  
Vegan Pizza– Tomato Base, Sweet Potato, Chilli, Pine nuts, Capsicum & Spanish Onion \$25  
Zucchini, Feta & Leek Gratin (Vegan option on request, vegan cheese no feta, vegan crustini) \$36  
Vegan Burger—Vegan Buns, Vegan Cheese, cabbage, kfc chilli sauce & lettuce \$31  
Hummus w/ Sicilian Olive Salsa (Vegan bread) \$22  
Broccoli & Crunchy Grain Salad \$21 (No feta, no lime dressing) \$26  
Broccoli, Hummus & Almonds (Vegan butter) \$16  
Korean Fried Cauliflower (Fried in canola oil, allow 20mins) \$22  
Rocket Leaves w/ Olive Oil & Lemon Juice (No Lime Dressing) \$12  
Steamed Rice \$5

## Ceoliac / Gluten Free

- Eye Fillet 250g, Rosti, Mushroom or Bernaise sauce \$52  
Fish of the Day– Local & Oven Baked with Salad or GF pasta substitute (fish not floured) MP  
Thai Beef Salad– 150g Scotch fillet, Coriander, Peanuts (no Noodles or Crispy Fried Shallots) \$37  
Lemon Chicken—24hr marinated w/ quinoa, chickpea, pomegranate & feta salad, raita \$42  
Garlic Prawns-Sauteed in Garlic, Cream & Steamed Rice \$34  
Scallops wrapped in bacon w/ honey sesame glaze \$28  
Buffalo Chicken Drumettes-sous-vide drumettes, blue cheese sauce \$22  
All pizzas are available with GF Bases \$28-\$40  
Broccoli & Crunchy Grain Salad \$26  
Lamb Rump– braised w/ blistered tomato, asparagus, potato gratin, red wine jus \$44  
King Prawn Risotto, (8) sauteed with garlic, wine, citrus & parmesan \$46  
Beef Tartare-shallots, gherkins, capers, egg yolk, cassava crisps \$32  
Oysters (6) natural or Kilpatrick \$38  
Dressed Rocket Leaves w/ Parmesan \$12  
Strawberry, Walnut, Radish & Feta Salad nuts \$18  
Broccoli & hummus, Almonds \$16

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

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



## Dairy Free

Shark Bay Whitting Fish Taco's w/ Mexican Charred Corn Salsa & Sriracha Mayo \$26

Oysters (6) natural or Kilpatrick \$38

Thai Beef Salad– 150g Scotch fillet, Coriander, crispy noodles, peanuts, fried shallots nuts \$37

Duck Pancakes – steamed pancakes, sous vide duck, cucumber, pickled red cabbage, hoisin sauce \$34

King Prawn Risotto sauteed with Garlic, wine, citrus (No Parmesan) \$46

Steamed Rice \$5

Broccolini, Hummus, Almonds \$16

Korean fried cauliflower \$22

COD– Local & Oven Baked (Must Notify us of No Dairy when Ordering) MP

Strawberry, Walnut, Radish & Feta Salad nuts (No Feta) \$18

Broccoli & Crunchy Grain Salad \$26

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