

VEGAN & VEGETARIAN MENU

Monday - Thursday

2 courses \$50pp | 3 courses \$60pp

Friday - Sunday

2 courses \$60pp | 3 courses \$70pp

ENTREE

tempura zucchini flowers (v)

smoked ricotta & soft herb filling, ajvar

glazed kent pumpkin (vg)(gf)

black cabbage, pumpkin puree, confit onion, pepitas

semolina cake (v)

radicchio, fig vinaigrette, macadamia, chickpea cress

MAIN

celeriac & mushroom duxelle doppio ravioli (v)

chestnut & parmesan sauce, cime di rapa

steamed zucchini flowers (vg)(gf)

eggplant skordalia, sebago potatoes, spigarello

paccheri pasta (v)

four cheese & truffle sauce, swiss brown mushroom, pangrattato

DESSERT

sticky date pudding (vg)(gf)

golden syrup sauce, vanilla plant based ice cream

strawberry & coconut (vg)(gf)

fresh strawberries, kaffir lime & ginger granita, coconut sorbet, strawberry gel