

To make it easy for our vegetarian and vegan guests, we've taken a selection from our main menu and changed them up to present an all vegetarian friendly menu! Most of these items are either already vegan friendly or can be easily changed to suit your requirements.

## ENTREES

**GARLIC TURKISH BREAD** - 8

**SWEET POTATO & TOFU PAKORA** - 13 (ve)  
with coriander & mint chutney

**PUMPKIN & SAGE ARANCINI** - 12.5  
with basil pesto aioli

**CAMEMBERT PIZZA BREAD** - 14.5  
camembert, rosemary, olive oil & sea salt

**TOMATO & BASIL PIZZA BREAD** - 14.5  
toasted pizza bread topped with classic tomato & basil salsa

**DIPS & NIBBLES BOARD** - 16.5  
2 dips, grilled pitta, mixed sa olives & smoked almonds

**FALAFELS** - 12.5 (4)  
with spicy tahini sauce

**CRUMBED HALOUMI BRUSCHETTA** - 12  
SA haloumi crispy fried with tomato & basil salsa

**STEAKHOUSE CHIPS** - 8  
with aioli (v, gfo)

**CHILLI FRIES** - 11  
tahini sauce, sriracha, spring onions (gfo)

**SWEET POTATO FRIES** - 11  
with aioli (v/gf)

**BOWL OF SEASONED WEDGES** - 9  
with sweet chilli & sour cream (v)

## BURGERS

**FALAFEL WRAP** - 17.5  
falafel, roasted sweet potato, capsicum, tomato, lettuce, red onion, tahini sauce (ve)

**MUSHROOM & HALOUMI BURGER** - 17.5  
roasted swiss brown mushrooms, grilled haloumi, roasted capsicum, tomato, rocket, basil pesto aioli (ve)

## SALADS

**TOFU NOODLE BOWL** - 18  
marinated tofu, carrot, cucumber, red onion, rice noodles, fresh herbs, chilli & crispy shallots, soy vinegar dressing (ve)

**ROASTED MUSHROOM & GRILLED HALOUMI SALAD** - 19 (vegan option available)  
rocket, red onion, pepitas, mint, peas & pomegranate dressing (v)

**SUMAC ROASTED SWEET POTATO SALAD** - 19  
baby spinach, cucumber, red onion, roasted capsicum, cherry tomatoes, tahini dressing (ve)

## MAINS

**PAELLA** - 25  
saffron rice, sofrito, roasted capsicum, Green peas seasonal veg & fresh herbs (ve)

**THAI YELLOW PUMPKIN & CHICKPEA CURRY** - 24  
butternut pumpkin, chickpeas, aromatic yellow coconut sauce, brown rice, fresh herbs, crispy shallots, peanuts (ve)

**PENNE PASTA** - 20  
red onion, baby spinach, peas, fetta in a white wine & cauliflower purée (v)

**EGGPLANT PARMI** - 23  
crumbed eggplant with garden salad & steak house chips (v) add vegan cheese + 2

## SIDES

**GREEN BEANS** - 9.5  
olive oil, lemon & dukka (ve)

**SHARE SALAD** - 9.5  
rocket, red onion, pepitas, mint, peas & pomegranate dressing (ve)

**FRIED ONION RINGS** (12) - 10  
with siracha sauce ve

**GARDEN SIDE SALAD** - 3.50  
with white balsamic dressing ve

**SEASONAL VEGETABLES** - 4  
olive oil, salt & pepper (ve)

## DESSERTS

**CHOCOLATE & BANANA TOFFEE TART** - 12  
couverture chocolate filled short crust, bruleed banana, salted caramel, pop corn praline (v)

**STRAWBERRIES & CREAM CHEESE CAKE** - 11  
vanilla cheese cake, strawberry gel, dried straw berries, fresh straw berries, vanilla floss (v)

**DUO OF CHEESE** - 14  
choice of brie, blue, or cheddar cheese, smoked almonds, fresh fruit & Lavosh crackers (v)

**SNICKERS JAR** - 12  
mix of peanut, chocolate & a cashew nougat & date caramel (ve)

**SOUTH AUSTRALIAN PREMIUM GELATI** - 11  
wild hibiscus & mixed berry, mango & macadamia, coconut

(ve) vegan (v) vegetarian (veo) vegan option