



Vegetarian Options

House made Artisan bread with hand churned butter \$7

Beetroot & quinoa risotto, charred haloumi, asparagus, lemon & parsley dressing \$16

Vegan Options

House made Artisan bread with olive oil & balsamic vinegar \$7

Beetroot & quinoa risotto, asparagus, lemon & parsley dressing \$16/\$31

Robertson potato gnocchi, roasted Termeil mushrooms, consommé \$17/\$34

Crisp polenta, roasted Termeil mushrooms, cauliflower puree, Whale Garden pistou \$15/\$30

Strawberry & bitters sorbet \$4 per scoop