



Vegetarian Options

House made Artisan bread with hand churned butter \$7

Beetroot & quinoa risotto, Tilba fetta, orange, roasted beets \$16/\$31

Vegan Options

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

Beetroot & quinoa risotto, orange, roasted beets \$16/\$31

Cauliflower veloute & Dignams Creek truffle with charred ciabatta \$15/\$29

Fried potato gnocchi, Termeil mushrooms, local organic pumpkin cream, toasted pepitas
\$17/\$34

Couscous, pistachio, cranberries, roasted local vegetables, chimichurri \$17/\$33

Strawberry & bitters sorbet ♡ Coconut & vanilla bean sorbet \$4 per scoop