



## *Vegetarian Options*

House made Artisan bread with hand churned garlic butter \$8

Potato rösti, Termeil mushrooms, beetroot cream, pepitas \$33

## *Vegan Options*

House made Artisan bread with olive oil & balsamic vinegar \$8

Potato gnocchi, beetroot puree, walnuts, olive oil, termeil mushrooms \$17/\$33

Sweet potato boulangere, crispy chick peas, miso glazed eggplant \$17/\$33

Coconut, Coolagolite lime & Malibu ♥ Raspberry & Cointreau sorbet  
\$4 per scoop