

VEGAN MENU

BREADS

KALAMATA OLIVE LOAF 7

Sough dough loaf oven baked with olive oil and balsamic

GARLIC POTATO BREAD 8

Potato bread with garlic oil and vegan cheese

Add Bruschetta Mix Topper 2

To either bread

STARTERS

STUFFED MUSHROOMS 12

Mushrooms stuffed with a blend of herbs, garlic & vegan cheese

CAULIPOPS 13

Cauliflower drumettes deep fried in vegetable oil, served with sriracha

TEMPURA VEGETABLES 13

Lightly battered tempura seasonal vegetables served with a honey, soy & sesame dipping sauce

SALADS

PEACH & PECAN 15

Quinoa, rocket, spinach, roasted pecans and grilled peach drizzled with olive oil

SWEET POTATO & CHICKPEA 15

Roasted sweet potato mixed with rocket, pine nuts, spinach and chickpeas served with a coconut coriander dressing

ROAST PUMPKIN 14

Roasted pumpkin and beetroot mixed with spinach and dressed with balsamic, topped with vegan cheese

ROCKET & AVOCADO 12

Tossed together with macadamia nuts and drizzled with a Mango Dressing

SIDES 5 EACH

CHAT POTATOES

SEASONAL VEGETABLES, STEAMED

POLENTA CHIPS

CHIPS LARGE SERVE

MAINS

MINISTRONE 28

Loaded with a healthy and hearty mix of pulses and vegetables in a chunky tomato based soup served with fresh warm olive loaf

KUMARA COTTAGE PIE 30

Roasted eggplant and seasonal vegetables topped with mashed and seasoned sweet potato then oven baked til golden brown

PASTA ALFREDO 20

Penne pasta (gluten friendly) served with a cauliflower and almond milk white sauce, topped with grated vegan cheese

PASTA PESTO 20

Linguini pasta (gluten friendly) served with fire roasted vegetables tossed with pesto sauce

GRILLED VEGETABLE STACK 19

Slices of Eggplant, Capsicum, zucchini and mushroom oven roasted in garlic olive oil, then finished with a balsamic glaze

EGGPLANT PARMIGIANA 16

Eggplant steak, topped with napolitana sauce and melted vegan cheese

POPPED PEPPERS 16

Fire roasted capsicum, stuffed with a Mexican inspired mix of brown rice, vegetables, legumes, and chilli

KIDS 5 EACH

Must be Under 12 to order. All orders include a Soft drink or Juice + Coconut oil Mousse with fruit.

Choose any Main or Salad for a small serve

DESSERTS

CHOCOLATE MUDCAKE 10

Luscious mud cake served with berry coulis

COCONUT PANNA COTTA 10

Served with pumpkin seed snaps

SPANISH CHURROS 10

Served with chocolate and salted caramel dips

VEGAN BAR MENU

BEER

DOMESTIC

XXXX Gold 3.5%	5
Great Northern Super Crisp 3.5%	5.5
Great Northern Original	6.5
Pure Blonde Organic	7
Coopers Pale Ale	7
Carlton Dry	7

CRAFT

Fat Yak Pale Ale	6
4 Pines Pale Ale	6
4 Pines Pacific Ale	6
4 Pines Kolsch	6
Little Creatures Pale Ale	8

INTERNATIONAL

Corona	7
Asahi	8
Guinness	8

WINE LIST

SPARKLING

Angove Organic Cuvée South Australia	7 30
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WHITE WINE

Angove Organic Sauvignon Blanc South Australia	7 35
Angove Organic Chardonnay South Australia	7 35
Angove Organic Pinot Gris South Australia	7 35

RED WINES

Angove Organic Merlot South Australia	7 35
Angove Organic Shiraz Cabernet South Australia	7 35

