

# vegan menu

## VEGAN ZUCCHINI AND MACADAMIA BURGER (G) (N) \$17

A hand made zucchini and macadamia nut patty served with tomato, cos lettuce and a home made beetroot chutney served on a gluten free, dairy free, vegan friendly bun. Served with fries and ketchup.

### VEGAN QUINOA, BLACK RICE AND ROASTED VEGETABLE SALAD (G) \$17

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin and craisins, tossed with quinoa grains, black rice and fresh basil, with a hummus dressing.

### VEGAN STUFFED FIELD MUSHROOM (G) (N) \$14

A giant field mushroom roasted and stuffed with a finely chopped mixture of macadamia nut, mushrooms, shallots and herbs. Served with baby spinach and a balsamic glaze with fries and ketchup.

### **DESSERT**

#### VEGAN HOME MADE SORBET\* (G) \$7

Two scoops of our home made sorbet.

\* Please ask your server for the current selection and availability.

#### **FRIES**

VEGAN FRIES WITH OUR SECRET SEASONING (G) (D) \$6

VEGAN CINNAMON SWEET POTATO CHIPS (G) (D) \$7

VEGAN WEDGES WITH OUR SECRET SEASONING (G) (D) \$10

#### **SIDES**

VEGAN SEASONAL ROASTED VEGETABLES (V) (G) \$8

VEGAN ROCKET AND PEAR SALAD (V) (G) \$ 8

VEGAN MIXED LEAF SALAD WITH OLIVE OIL AND BALSAMIC DRESSING (G) \$6



