



## **Vegetarian Menu**

### **Starters**

Coriole marinated olives (GF, #) \$7

Croquettes & Nasturtium salsa verdé \$9

Mushroom pate, house made brioche \$14

### **Plates**

Textures of Beetroot, Woodside goat's curd, walnuts, pickled onion, linseed crisps (GF #) \$12

Roasted baby carrots, spiced dukkah, carrot ketchup, buttermilk, curry leaves (GF #) \$17

Heirloom tomato, burrata, fresh basil, tapenade (GF) \$15

Burnt roasted cabbage, lemon, tahini, toasted pine nuts, currents (GF, #) \$14

Ricotta Gnudi, slow cooked yolk, spring peas, asparagus, herb pesto \$27

Tempura zucchini blossoms, hummus, salsa verde, wild greens, orange, roasted fennel, toasted pepita's (GF, #) \$27



## Sweet Plates

Baked lemon curd tart, Italian meringue, pistachio,  
double cream, blueberries \$15

Dark chocolate & peanut parfait,  
Adelaide Hill's cherries, shortbread (GF available) \$16

Coconut sorbet, raspberry gel,  
candied peanuts, berries (#, GF) \$15

Affogato

Short Black with vanilla ice-cream 8  
(# coconut sorbet, GF)  
Add liqueur priced per measure

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## Cheese Boards

Selection of cheeses served with house made lavosh,  
seasonal fruit gel, and fresh fruit (GF available)

\$18 select 2

\$26 select 3

\$34 select 4

GF – Gluten Free

# - Can be vegan upon request