

VEGETARIAN MENU

STARTERS

HERB & GARLIC FOCCACCIA	5
with confit garlic & rosemary butter	
AVOCADO TOAST	7.5
with feta crumble & toasted sunflower seeds	
POTATO WEDGES (GF)	9
homestyle wedges with sweet chilli sauce, sour cream & chilli salt	
STUFFED MUSHROOM (GF)	13.5
portobello stuffed with haloumi, served with red onion jam & confit sunflower seeds	

MAINS

ROASTED PUMPKIN (GF)	19
with quinoa, baby spinach, glazed beetroot & feta	
GARDEN VEGETABLE & CHICKPEA TAGINE (GFA)	20
mild spiced tomato & capsicum sauce with yoghurt & freekeh	
SINGAPORE NOODLE STIR FRY (GF)	20
chinese cabbage, carrot, bean sprouts & sweet chilli sauce	
PUMPKIN PENNE	18
baby spinach, champagne dill cream & parmesan	
PORTOBELLO MUSHROOM & HALOUMI BURGER	18.5
with chilli jam, lettuce, tomato, served with chips	
NASI GORENG (GFA)	18
special fried rice, mixed vegetables & egg	