



## Small Vegetarian & Vegan

Heirloom tomato, buffalo mozzarella, caper berries, basil, olive oil \$17  
(Vegetarian)

Roasted butternut pumpkin soup, hazelnuts, celery cress, crème fraîche \$17  
(Vegetarian, GF)

Shaved fennel, orange, radish, rocket, Sicilian green olive salad \$15  
(Vegan, GF, DF)

Steamed broccolini, peas, pine nuts, smoked tomato dressing \$17  
(Vegan, GF, DF)

Large leaf rocket, shaved fennel, yellow peach, 24 month parmesan, caratello balsamic \$16  
(Vegetarian, GF)

## Main Vegetarian & Vegan

Spaghetti of sautéed mushrooms, crème fraîche, truffle oil \$29  
(Vegetarian)

Risotto of aquarello organic rice, broccolini, peas, parmesan, truffle \$29  
(Vegetarian, GF) 20 minutes cooking time

Spaghetti, sautéed mushrooms, zucchini, garlic, truffle oil \$29  
(Vegan, DF)

Roasted swiss brown mushrooms, broccolini, fried kipfler potato, \$29  
peas, cress leaves  
(Vegan, GF)

Please inform your waiter if you have any food allergies  
A 10% surcharge applies to Sundays and Public Holidays