

VEGAN AND DAIRY FREE MENU

ENTRÉES

Crunchy zucchini fritter dusted in rice flour with citrus soy mayonnaise - \$12

Homemade falafels with tangy tomato relish - \$12

MAINS

Chickpeas Shakshuka: Middle Eastern stew with eggplant, olives, red peppers and Roma tomatoes - \$26

Paella Primavera: veggie version of the classic Spanish rice dish with seasonal vegetables and saffron rice - \$28

Vegan Tofu Roll with marinated pan-fried tofu, pickled carrots, cucumber, julienne capsicum, fresh chilli served with roast potatoes & tomato salsa - \$24

SALADS

Avocado and green apple salad with ginger soy dressing - \$12

Quinoa, tomato and white bean salad - \$12

DESSERTS

Raspberry and vanilla poached pears - \$14

Avocado chocolate mousse - \$14

