

## Vegetarian/Vegan

Artisan Bread, Whipped Butter *agf*

4

Marinated Mixed Olives, Chilli, Garlic, Rosemary *gf*

6

Gnocco Fritto, Mozzarella, Basil, Vine Tomatoes Black Olive Crumble *agf*

12

Whipped QLD Goats Cheese, Organic Beetroots, Truffle Honey, Rye Wafers *agf*

13

Baked Cheese Soufflé, Roasted Hazelnuts, Spiced Beetroot Caramel *veg*

24

Grilled Flat Bread, Charred Mushrooms, Salsa Verde, Black Garlic *agf*

15/24

White Wine Risotto, Confit Leeks, Truffle Spinach, Green Olives, Marjoram *gf*

26/34

Truffle Herb Polenta, Crumbed Porcini, French Beans, Petit Bouche Leafs

25/36

Roasted Cauliflower, Soaked Raisins, Fried Leafs, Sweet Curry Dressing *gf*

22/31

Soften Leeks on Puff Pastry, Citrus Salad and

Orange Beurre Blanc Sauce

21/31

*agf* available to accommodate gluten free | *gf* gluten free

Please advise your waiter for all dietary requirements

**All Credit Cards Incur a 1.5% Surcharge**