

# Vegan

## A L A C A R T E M E N U

### Appetizers

#### **Vegan Platter** | \$21.50 (nf/sf)

hummus, spiced roasted chickpea salad, marinated grape tomatoes & broccoli arugula, marinated olives, grilled mushrooms with grilled pita bread  
(gf be can served without pita bread or with gf toast)

or

#### **Kale & Onion Tacos** | \$19.50 (nf/sf)

chickpea flour battered local kale & onions, spiced roasted butternut squash  
minted pepitas guacamole & pickled onions

### Entrées

#### **Vegan Wellington** | \$32.50 (nf/sf)

pumpkin, quinoa, beyond meat & mushroom duxelles rolled in filo pastry  
served with red pepper coulis, roasted new potatoes & fresh vegetables

or

#### **Spaghetti and Meatballs** | \$28.50 (gf/nf/sf)

carrot falafel set over zucchini spaghetti sautéed with cherry tomatoes, garlic,  
organic extra virgin olive oil & crushed red peppers, topped with tomato chutney

### Desserts

#### **Vegan Chocolate Tart** | \$18.50 (gf/sf)

topped with raspberries and mango sorbet

or

#### **Vegan Raspberry Gateau** | \$16.50 (nf/sf)

served with fresh berries

Dishes offered individually or 3 courses for \$61.50

GF = gluten free | NF = nut free | SF = soy free