

PLANT BASED (VEGAN) MENU

ENTREE

BRUSCHETTA FLAT BREAD 12 14
 House made flat bread | confit garlic oil | bruschetta
 vegan mozzarella

MAINS

INCREDIBLE GOURMET BURGER 19 21
 Beetroot plant based patty | mixed green leaf salad
 picked onion | vegan aioli | sweet potato fries

PUMPKIN & SPINACH PASTA ^{GFO} 26 29
 Oven roasted butternut pumpkin | chickpeas | spinach
 house made basil pesto
Your choice of spaghetti or gluten free penne

THAI SPICED VEGETABLE CURRY ^{GF} 19 21
 Thai green curry sauce | potato | onion | beans | capsicum
 carrots | peas | basmati rice | naan

CHILDREN'S MENU

PLANT BASED MEATBALLS ^{GFO} 9 10
 Plant based meatballs | Napoli sauce | spaghetti
 vegan mozzarella

Includes a 7oz glass of soft drink & fresh fruit salad dessert. ^{VGO}
 12 years & under only.

ADDITIONAL SIDES

BEER BATTERED CHIPS 8 9

SWEET POTATO FRIES 8 9

CHEF'S POTATO ^{GF} 6 7

HOUSE SALAD ^{GF} 6 7

SEASONAL VEGETABLES ^{GF} 6 7

EXTRA SAUCES 1.5 1.5

HOUSE MADE CHILLI 1.5 1.5

KEY: MEMBERS PRICE | NON-MEMBER PRICE

^{GF} Gluten free

^{GFO} Gluten free Option

^{LG} Low Gluten

Dietary requirements & food allergies

Please note that while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. Ingredients such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and dairy products are all used in our kitchen. While all care is taken to prepare meals as listed (particularly plant based), there is a small risk meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist with your requests. Although all care is taken to separate vegan meals from animal products, we do work within a commercial kitchen and cross contamination can occur. Our commercial fryers are also used to prepare other meals.