

VEGAN MENU

ASSAGGI

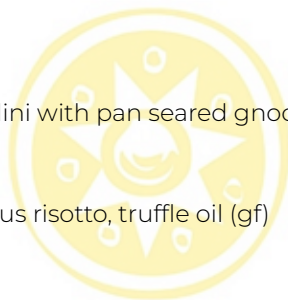
Crispy fried polenta, rosemary salt (gf)	10
Marinated olives, grissini (gfo)	9

PRIMI

Tempura autumn vegetables with beetroot puree, balsamic glaze, lemon (gf)	18
Eggplant parmigiana with tomato sugo, balsamic glaze (gf)	18

SECONDI

Heirloom tomato & broccolini with pan seared gnocchi, fried basil (gf) (gfo)	30
Wild mushroom & asparagus risotto, truffle oil (gf)	30



DOLCI

Selection of Italian sorbet (gf)	16
Chocolate fudge cake with vegan vanilla ice cream (gf)	16
Apple tarte tatin with coconut gelato & caramel sauce	16

CONTORNI

Shoestring fries, sea salt (gf)	10
Roast butternut pumpkin, red onion, pepitas (gf)	12
Chargrilled flat beans with capsicum agro dolce & fresh basil (gf)	12
Caramelized broccoli with confit garlic & chilli flakes	12
Pear & frisse salad with walnuts	14