

VEGAN MENU

ASSAGGI

Crispy fried polenta, rosemary salt (gf)	12
Marinated olives, grissini (gfo)	9

PRIMI

Tempura spring vegetables with beetroot puree, balsamic glaze, lemon (gf)	18
Heirloom tomato salsa, olive textures (gf)	18

SECONDI

Wild mushroom & broccolini with pan seared gnocchi, napoli, fried basil (gfo)	32
Saffron risotto with heirloom tomatoes, corn & zucchini (gf/vg/vo)	38

DOLCI

Selection of Italian sorbet (gf)	16
Chocolate fudge cake with vegan vanilla ice cream (gf)	16
Vanilla bean panna cotta with muesli, summer fruit & fairy floss (gf)	16

CONTORNI

Shoestring fries, sea salt (gf)	10
Mixed leaf salad with fennel & orange	12
Chargrilled broccolini with almonds & lemon	13

