



Vegan and Vegetarian Wellness Menu

Starters

Lightly Curried Roasted Pumpkin Soup Veg/Vegan/GF pepitas, roast pumpkin, green onion, maple syrup	18
Linguini Veg/Vegan/Gluten free pasta available on request “vegan meat” and lentil bolognaise style sauce, barbecued pulled jackfruit vegan cheese, topped with spicy fried tofu	22
Compressed Watermelon Carpaccio Veg/Vegan/GF pickled shaved beetroot, raddish, dried cranberry, sweet chili, lemon, olive oil	22
Butter Lettuce Veg/Vegan/GF avocado, watermelon, radish, fine herb, champagne vinaigrette	18
Green Goddess Veg/Vegan/GF garden greens, cucumber, candied hazelnut, herbs, goddess dressing	22

Mains

Grilled Cauliflower Steak Veg/Vegan/GF toasted almonds, confit tomato, thyme, chimichurri, citrus	39
Coconut Red Curry Veg/Vegan/GF tofu, cauliflower, baby carrots, pumpkin, spinach, bell pepper, potatoes, jasmine rice	40
Toasted Savory Waffle Veg grilled sweet potato, grilled asparagus, curried yogurt, maple puffed quinoa	40

Sides

Jasmine Rice Veg/Vegan/GF	8
Sauteed Crimini Mushrooms, garlic butter and thyme Veg/GF	12
Potato Puree Veg/GF	10
Fries with Truffle and Parmesan Veg/GF	12
Fries Vegan/GF	10
Broccoli, olive oil, garlic parmesan Veg/can be vegan with no parmesan/GF	10
Local Peas and Rice Veg/Vegan/GF	9
Barbeque Sweet Corn with herb and jalapeno butter Veg/GF	8
Char Grilled Vegetables Veg/Vegan/GF	12
Fried Brussels Sprouts with Sweet Soy and Chili Veg/Vegan	12
Sweet Potato Fries Veg/Vegan/GF	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies or dietary restrictions.
Prices are listed in US Dollars and are subject to a 12% tax. Gratuity is at one's discretion (suggested minimum of 15%).