



VEGAN

ZUCCHINI AND MACADAMIA BURGER (G+) \$20

A hand made zucchini and macadamia nut patty served with tomato, cos lettuce and a house made beetroot chutney. served with fries.

*Choose from a lettuce wrap free of charge or a gluten free bun for an additional \$2

QUINOA, BLACK RICE AND ROASTED VEGETABLE SALAD (G) \$20

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, roasted pumpkin and craisins tossed with quinoa grains, black rice and fresh basil, with a hummus dressing.

STUFFED FIELD MUSHROOM (G) (N) \$14

A giant field mushroom roasted and stuffed with a finely chopped mixture of macadamia nut, mushrooms, shallots and herbs. Served with baby spinach and a balsamic glaze and fries.

FRIES

HAND-CUT CINNAMON SWEET POTATO (G) \$7

FRIES (G) \$6

Seasoned with our secret herbs and spices.

* Please note, the above two items have shared fryer oils with non-vegan items.

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur.

All our dishes may contain traces of soy, gluten and nuts.

(G) Gluten Free (N) Contains Nuts

PITCHERS

35 SERVES \$159 EACH

**OUR SECRET RECIPE PITCHERS ARE
A SWELL WAY TO SHARE.**

**A DELICIOUSLY CREATED DRINK
WITH YOUR GANG.**

WE SWEAR THEY'RE THE CAT'S MEOW!

ALFALFA SWITZER

Watermelon, mint, Grand Marnier
and Licor 43

SPANKY MCFARLAND

Peach, mint, vanilla and pineapple fresca, maple,
Havana 3 rum
and Licor 43

WALDO AND DARLA

Honeydew melon and yellow capsicum
fresca, mint, yellow chartreuse and Beefeater
24 gin

FRUITCUP

Pedro Ximenez sherry,
Glenlivet 15, lemon, orange,
sugar, bitters and shiraz

