SMALL PLATES G GRAZING

Freshly Baked Focaccia Freshly baked focaccia, olive oil, rosemary, sea salt. NF GFO	\$7	Side Salad Mixed lettuce, olives, red onion, tomatoes, cucumber, basil, balsamic. NF GF	\$8
DIPS: Basil Pesto -	+\$3	Hand Cut Chips	\$10
Mt Zero Olives Served warm with olive oil and lemon. CF NF	\$8	Triple cooked hand cut chips served with ketchup. NF CF. ADD Plant-based mayo or Sriracha Aioli +\$1	
Bruschetta \$6 ea Fig, onion and rosemary jam & walnut maple V	ach	Spring Greens Broccolini, green beans, asparagus, spinach and garden peas. NF	\$15 d
Fried Tofu Nori salt, crispy chilli oil & plant based tartare. CC	\$22	House Slaw Plant-based dill mayo & lemon dressing. NF, CF	\$8



Schnitzel Plant based schnitzel, house slaw and chips. NF	\$23
Rigatoni alla vodka Cherry tomatoes, plant based mozzarella & basil. CC, CFO	\$28
"Plant Baked" Gnocchi Potato gnocchi, plant based pesto, peas, mint & vegan feta. CFO	\$28



Marinara Rossa, smoked garlic, olive oil, oregano. ADD Chilli oil +\$1. NF CFO	\$18
Margherita Rossa, plant based mozzarella, fresh basil. NF CFO	\$20
Meatless Molly Rossa, plant based sausage, basil, plant based mozzarella. NF, CFO	\$26

\$25



PLANT BASED MENU