



Vegan Menu

Pane (Bread)

Pana Casa (v) (Homemade Breads)	15
Homemade Sourdough bread from 3 year old culture w/ Olive Tapenade, sundried Tomato Pesto, local QLD extra virgin Olive Oil and Vino Cotto	
Avocado Focaccia (v) (gf)	18
Warm focaccia, sliced Avocado, Balsamic	
Bruschetta al pomodoro (v)	15
Grilled Sourdough, Tomatoes, Garlic, Red Onion, Basil, local QLD extra virgin Olive Oil, Vino Cotto	

Stuzzichini (Small Plates/Share Plates)

Roasted Dutch Carrots (v) (gf)	24
Roasted Dutch Carrots, Pistachio dust, Pumpkin & Macadamia puree, Pumpkin bark	

Pizza

(GF Option available add 4)

– Pumpkin, Spinach, Capsicum, Mushrooms, Avocado (v)	26
– Artichoke, Onion, Olives, grilled Zucchini, Argula (v)	26

Pasta/Risotto

Risotto of Forrest Mushroom (v) (gf)	36
Risotto of Porcini, Swiss Brown and Wood Ear mushrooms, thyme oil	
Eggplant Caponata (v) (gf)	33
Penne pasta, Eggplant, Zucchini, Capsicum, Onion, Tomato, Parsley	

Insalata e contorni (Salads & Sides)

Insalata Mista (v) (gf)	16
Baby Spinach leaves, roast Pumpkin, Cherry Tomato, Truffle infused Balsamic dressing	
Seasonal Vegetables (v) (gf)	8
Mix of in seasonal Vegetables	

Dolci (Sweets)

Sorbet (Maleny, QLD)	
Lychee (v) (gf) two scoops	14