



Vegan Menu

Pane (Bread)

- Pana Casa** (v) (Homemade Breads) 15
Homemade Sourdough bread from 4 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
- Heirloom Tomato Panzanella** (v) 18
Noosa Hinterland Heirloom tomatoes, house baked sourdough, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing

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 Con Rape Rosse** (v) (gf) 36
Carnaroli Rice Risotto, beetroot, balsamic glaze, crushed walnut
- 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