



Vegan Menu

Pane (Bread)

Pana Casa (v) <i>(Baked Daily Breads)</i>	15
Daily baked bread w/ extra virgin olive oil and balsamic vinegar	
Avocado Focaccia (v) (gf)	20
Warm focaccia, sliced avocado, balsamic vinegar	
Heirloom Tomato Panzanella (v)	18
Noosa Hinterland Heirloom tomatoes, house baked ciabatta, giant Kalamata olives, basil and champagne vinegar sorbet, olive oil dressing	

Pizza

(GF Option available add 4)

– Pumpkin, Spinach, Capsicum, Mushrooms, Avocado (v)	32
– Artichoke, Onion, Olives, grilled Zucchini, Arugula (v)	32

Pasta/Risotto

Spaghetti alle Verdure (v)	38
House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive, spinach, white wine, roasted tomato oil sauce	
Eggplant Caponata (v) (gf)	33
Penne pasta, eggplant, zucchini, capsicum, onion, tomato, parsley	

Main Course

Red pepper emulsion, Kipfler potato, quinoa, broccolini, pickled onion and roasted hazlenuts	34
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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)	10
Mix of in seasonal vegetables	

Dolci (Sweets)

Sorbet (Maleny, QLD)	
Lychee (v) (gf) two scoops	15