

Vegetarian and Vegan Menu - Made with Love

ENTRÉE

Tofu al vino bianco, fried bean curd sizzling in olive oil, diced tomato, napoli sauce, shallot and white wine
14.5 G, D, E, N, V

Avocado Vinaigrette, fresh Avocado on a tomato and cucumber salsa with goat cheese and balsamic glaze
17 G, E, N, (V- no cheese, LF- no balsamic glaze)

Mediterranean vegetable and polenta stack dressed with roasted pine nut and basil pesto
13.5 G, E, LF

SIDES

Shopska' salad, a tomato salsa with grated fetta 11
G, E, N (LF - no onion)

Grana padano, pear and rocket salad 9.5
G, E, N, LF (V- no cheese, walnut added)

Garden Salad with avocado and balsamic dressing
9.5
G, D, E, N, V (LF- no onion)

Balkan-style cabbage salad 7
G, D, E, N, V

Polenta Chips 11
G, D, E, N, V

Potato Chips 7
G, D, E, N, V

Grilled hot chillies marinated in olive oil and garlic 7
G, D, E, N, V

Grilled sweet paprika in olive oil and garlic 9.5
G, D, E, N, V

Char grilled Mediterranean vegetables 9.5
G, D, E, N, LF, V

*Entrées can be made main-course size.
All entrees & mains are gluten-free & egg-free.
Gluten-free bread is available \$2*

*G: Gluten-free D: Dairy-free E: Egg-free
N: Nut-free LF: Low FODMAP V: Vegan*

MAINS

Char grilled Portobello Mushroom on extra virgin olive oil mashed potato and steamed vegetables
29 G, D, E, N, LF, V

Char grilled Mediterranean vegetable skewers on chickpea puree and wilted spinach
29 G, D, E, N, V

Stuffed Pepper, red pepper stuffed with mushroom, rice, chickpeas and grana padano, slow-cooked and served on spinach and olive oil mashed potato
29 G, D, E, N

DESSERTS

Crêpe Suzette, French-style pancakes cooked in a caramel orange butter sauce, flambé with Cognac and Grand Manier, served with vanilla bean ice-cream 20 N

Tiramisu, traditional Italian dessert made of layers of hand-beaten vanilla mascarpone, coffee, Kahlua infused sponge biscuits and dark chocolate grenache 14

Warm spiced sticky date pudding with vanilla bean ice cream, butterscotch sauce and Persian tea date 13.5 N

Balkan-style walnut baklava with candied zest, honey lemon syrup and lemon sorbet 11.5 D, E, V

A selection of Jock's famous sorbets: mixed berries, mango and lemon 12 G, D, E, N, V

Chocolate flourless almond cake with chocolate grenache and double chocolate ice cream 14 G

Four cheeses: Adelaide Hills Organic Triple-cream Brie, Blue Stilton, Yarra Valley Goat and King Island Vintage Cheddar with fresh pear, home-made organic fig & walnut paste, Mary's Gone gluten-free crackers 22.5 G

Vanilla Bean Crème Brûlée 12.5 G, N

Lemon lime panna cotta with cinnamon poached pear, raspberry coulis and almond brittle 14.5 G