

CAN BE PREPARED VEGAN (VO)
CONTAINS EGGS (E)

CAN BE PREPARED GLUTTEN FREE (GF)
CAN BE PREPARED W/O ONION AND GARLIC (OG)
GLUTEN FREE FUSILLI ON PASTA +\$3

STARTERS

- (GF) **Mezze Platter**-A selection of Middle Eastern dips designed to share: Hummus, beetroot and walnut dip, capsicum and almond dip, fried feta(E) served with Falafel balls, Tzatziki and Pita bread **Small (2 pax) \$28 / Large (3to4 pax) \$35**
(GF: Pita bread change to crudites /Fried feta and falafel to be replaced)
- (OG)
(GF) **Haloumi** \$ 20.00
Pan fried 2 pcs Haloumi cheese (Salted Greek cheese) served with capsicum, lentils, cucumber, tomato, mesclun and fresh mint
- (OG)
(VO)
(GF) **Magic Mushroom** \$ 19.00
Baked whole Portobello mushroom with spinach and ricotta cheese, topped with a tomato basil sauce and mozzarella
(VO: stuffed with mixed vegetable ratatouille)
- Burrata** \$ 27.00
Burrata cheese served with basil, vine tomatoes and bread
- (OG)
(VO)
(GF) **Lemongrass Corn Fritters** \$ 20.00
served with coriander lime mayonnaise
- Camembert** \$ 32.00
Baked whole cheese served with green apples and ciabatta bread
- (OG)
(VO)
(GF) **Roasted Cauliflower** \$ 19.00
Aromatic chickpeas, tomato, almond and romesco sauce

BRUSCHETTA

- Avocado and Beetroot** with feta, chickpea and walnut \$15
- Pomodoro** tomato, feta, olive tapenade and basil \$13

SIDE DISHES

- Truffle Fries** – French fries tossed with truffle oil, grated parmesan and paprika \$15
- Pita with dip** (Choose 1:Hummus/Capsicum/Beetroot) \$16
- Bowl of dip** (Choose 1: Hummus/Capsicum/Beetroot) \$8

Bowl of olives \$7	Plain Fries \$9	Ciabatta bread \$7	Fried Feta \$9
Bowl of feta \$8	Bowl of falafel \$8 (5pcs)	Haloumi cheese \$7	Pita Bread \$8
		Garlic Bread \$8	Herb Bread \$7

SALADS

- (OG)
(VO)
(GF) **Beetroot Salad** \$ 20.00
roasted beetroot, spinach, edamame beans, avocado, yoghurt and walnut with lemon mustard dressing
- (VO)
(GF)* **Falafel Salad** \$ 20.00
crushed falafel, tomato, olives, cucumber, capsicum, Spanish onion, feta and salad greens served with a yoghurt mint and lemon citrus dressing
- (OG)
(VO)
(GF) **Principessa Salad** \$ 20.00
mesclun, roasted pumpkin, avocado, asparagus, marinated mushroom, tomato and bocconcini with a balsamic vinaigrette
- (OG)
(VO)
(GF) **Roasted Vegetable Quinoa Salad** \$ 20.00
Roasted pumpkin, beetroot, cauliflower, onion and baby spinach and feta served with lemon mustard dressing
- (OG)
(VO)
(GF) **Veggie Bowl** \$ 20.00
Spiced tofu, cauliflower, spinach, onion, romaine, quinoa, roasted tomato and chickpea served with romesco sauce.

MAINS

Bosco Misto

spinach, feta and tofu patties coated with almonds and sesame, served with asparagus and a mushroom plum sauce *stuffed with spring onion \$ 31.00

(OG) King Oyster Mushroom

(VO) Grilled King Oyster Mushroom with (GF) asparagus, roasted potato and tomato \$ 28.00

(OG) Moussaka

baked layers of eggplant, potato, tomato and lentils infused with middle eastern spices topped with a béchamel sauce \$ 29.00

Spanakopita

baked ricotta, spinach, onion, feta in filo pastry served with grilled portobello stuffed with mix vegetable ratatouille \$ 30.00

(OG) Tandoori Skewer

(VO) char-grilled mushroom, brinjal, capsicum and (GF) tofu marinated in tandoori spices served with yoghurt, mango chutney and rice \$ 29.00

PIZZA

(11” Thin Crusted & 8 Slices)(VEGAN CHEESE additional \$3)

(OG) Margarita Pizza

(VO) Traditional Tomato sauce and mozzarella \$ 24.00

OPTIONAL Toppings:

- | | | |
|----------------------|---------------------|--------------------------|
| *Button Mushroom \$3 | *Feta \$3 | *Portobello mushroom \$3 |
| *Olives \$3 | *Raw Spinach \$3 | *Bocconcini \$3 |
| *Sundried tomato \$3 | *Roasted Pumpkin\$3 | *Capsicum \$3 |
| *Asparagus \$3 | *Tofu \$3 | *Cherry tomato \$3 |

(OG) Impossible Meat

(VO) Impossible, Chili, Onion, Mozzarella and Parmesan \$ 30.00

(OG) Kashmir

(VO) bocconcini, mozzarella, hummus, onion, asparagus, tofu and tomato with tandoori sauce \$ 30.00

(OG) Funghi Pizza

(VO) Portobello & Button Mushroom, Mozzarella, Onion, Parmesan \$ 29.00

(OG) Mediterranean Pizza

(VO) Feta, Mozzarella, Olives, Spinach, Semidried Tomatoes, Spanish Onion \$ 30.00

BURGERS

(VEGAN CHEESE & VEGAN MAYO additional \$3)

(OG) Impossible Burger

(VO) Impossible BURGER patty, portobello, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries \$ 28.00

Tofu Burger

Spinach, feta and tofu patty, portobello, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries \$ 27.00

(VO) Falafel Burger

Crispy falafel patty with a mildly dry, crumbly texture, balanced by hummus and mayo, topped with Spanish onion, tomato, cheese, and lettuce. Served with plain frie \$ 27.00

PASTA

Spaghetti Burrata (OG) (VO)(GF)

Arrabiata sauce w/ sun dried & roma tomato, capsicum topped with burrata and parmesan \$ 31.00

Lasagna (E)

baked with mushroom, spinach, onion, zucchini, capsicum, tomato, mozzarella, basil and parmesan \$ 29.00

Vegan Bolognese (GF)

Vegan Spaghetti Bolognese served with a porcini, tomato and mixed mushroom ragu \$ 29.00

Absolut (OG) (VO) (GF)

penne pasta, sun dried & roma tomato, capsicum and onion in pink sauce with Parmesan \$ 29.00

Impossible Pasta (OG) (VO)(GF)

Spaghetti in cream sauce with spinach, impossible “meat” and parmesan \$ 31.00

All prices are subject to government taxes and 10% service charge