CONTAINS EGGS (E) CAN BE PREPARED W/O ONION AND GARLIC (OG) CAN BE PREPARED VEGAN (VO)
CAN BE PREPARED GLUTTEN FREE (GF)

STARTERS

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)

Camembert $ 32.00
Baked whole cheese served with green apples and ciabatta bread

Roasted Cauliflower (OG)(VO)(GF)
Aromatic chickpeas, tomato, almond and romesco sauce $ 19.00

Haloumi (OG)(GF) $ 20.00
Pan fried 2 pcs Haloumi cheese (Salted Greek cheese) served with capsicum, lentils, cucumber, tomato, mesclun and fresh mint

Magic Mushroom (OG)(VO)(GF) $ 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
served with basil, vine tomatoes and bread

Lemongrass Corn Fritters
served with coriander lime mayonnaise
(OG)(VO)(GF) $ 20.00

WRAPS

Falafel Wrap (VO) $ 20.00
Falafel , hummus, tzatziki yoghurt, carrot, spinach, feta, cucumber and tomato

Mediterranean Wrap (OG)(VO) $ 20.00
Roasted eggplant, beetroot, carrot, spinach, tomato, cucumber and feta

SALADS

Beetroot Salad (OG)(VO)(GF) $ 20.00
roasted beetroot, spinach, edamame beans, avocado, yoghurt and walnut with lemon mustard dressing

Falafel Salad (OG)(VO)(GF) $ 20.00
crushed falafel, tomato, olives, cucumber, capsicum, Spanish onion, feta and salad greens served with a yoghurt mint and lemon citrus dressing

Principessa Salad (OG)(VO)(GF) $ 20.00
mesclun, pumpkin, avocado, asparagus, marinated mushroom, tomato and bocconcini with a balsamic vinaigrette

Veggie Bowl(OG)(VO)(GF) $ 20.00
Spiced tofu, cauliflower, spinach, onion, romaine, quinoa, tomato and chickpea served with romesco sauce.

Roasted Vegetable Quinoa Salad (OG)(VO)(GF) $ 20.00
Pumpkin, beetroot, cauliflower, onion and baby spinach and feta served with lemon mustard dressing

BRUSCHETTA

Avocado and Beetroot (OG)(VO)
with feta, chickpea and walnut $15

Pomodoro (OG)(VO)
tomato, feta, olive tapenade and basil $13

SIDE DISHES

Truffle 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
Ciabatta bread $7
Bowl of feta $8
Pita Bread $8
Herb Bread $7
Plain Fries $9
Fried Feta $9 **(E)**
Bowl of falafel $8
Garlic Bread $8

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

Moussaka (NO OG) $ 29.00
baked layers of eggplant, potato, tomato and lentils infused with middle eastern spices topped with a béchamel sauce

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

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

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

PASTA

Can be prepared Gluten Free
+$3 Fusili Pasta (GF)

Creamy Mushroom Linguine Linguine with Mushroom, Spinach and Parmesan in Cream Sauce $25 (OG)(GF)

Arabiata Linguine With Sundried & Roma Tomato, Capsicum, Chili and Parmesan $25 (VO)(GF)(OG)

Spaghetti Vegan Bolognese with a porcini, tomato and mixed mushroom ragu $27 (VO)(GF)

Lasagna mushroom, spinach, onion, zucchini, capsicum, tomato, mozzarella, basil and parmesan $29 (E)

Pesto Linguine served in a Creamy Pesto Sauce with Asparagus, Brocolli and Parmesan $25 (GF)

Penne Absolut With Sundried & Roma Tomato, Capsicum, in Pink sauce and Parmesan $27 (VO)(GF)(OG)

Impossible Spaghetti with impossible meat, spinach in cream sauce with parmesan $28 (VO)(GF)(OG)

Spaghetti Burrata Sundried & Roma Tomato, Capsicum, Chili topped with burrata and Parmesan $30 (VO)(GF)(OG)

BURGERS

(VEGAN CHEESE & VEGAN MAYO additional $3)

Impossible Burger (OG)(VO)
Impossible BURGER patty, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries $ 26.00

Tofu Burger (VO)
Spinach, feta and tofu patty, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries $ 25.00

Falafel Burger (OG)(VO)
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 fries $ 25.00

PIZZA

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

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

Kashmir
bocconcini, mozzarella, hummus, onion, asparagus, tofu and tomato with tandoori sauce $ 30.00

Funghi Pizza (VO)(OG)
Portobello & Button Mushroom, Mozzarella, Onion, Parmesan $ 29.00

Mediterranean Pizza (VO)(OG)
Feta, Mozzarella, Olives, Spinach, Semidried Tomatoes, Spanish Onion $ 30.00

Margarita Pizza Traditional Tomato sauce and mozzarella (OG)(VO) $ 24.00

OPTIONAL Toppings:

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

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