

## menù vegano

### ANTIPASTO

<b>pane</b>	<i>organic ciabatta, willunga hills olive oil, balsamic glaze, chilli</i>	5pp <b>gfo + 2</b>
<b>arancini</b>	<i>w rocket, house aioli</i>	10 2 pes <b>gf</b>
	<i>willunga hills olives</i>	5 <b>gf</b>

### RISOTTO

<b>patate e rosmarino</b>	<i>dutch cream potato, roast garlic, pangrattato, dill, house made stock, vegan butter, rosemary</i>	30 <b>gf</b>
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### PASTA

<b>pomodoro</b>	<i>pappardelle or gnocchi - house tomato sugo, olives, pangrattato, chilli</i>	26 <b>gfo</b>
<b>pesto</b>	<i>pappardelle or gnocchi - basil, pine nuts, cherry tomatoes</i>	28 <b>gfo</b>

## **POLENTA**

**polpette di  
melanzane**

*eggplant balls, house tomato sugo*

26  
**gf**

## **LASAGNE**

**lenticchie**

*rustic lentil ragù, zucchini, grilled eggplant,  
pomodoro, olives*

28  
**gfo**

## **INSALATA**

**primavera**

*locally grown greens, thinly sliced fennel, walnuts,  
seasonal pear, dill, willunga olive oil*

14  
**gf**