

# Vegetarian/Vegan Options

## Petite Plates

**Olives & Almonds** – Warm marinated olives, Provincial salted almonds. (VN,GF)10.5

**Fries & aioli** – Crispy French fries served with aioli dipping. (V) 8

**Brasserie single origin sourdough** (made from grain grown in QLD & NSW farms) with French butter. (V) 8

## Starters

**Croquettes Florentine** - Baby spinach & gruyere cheese croquettes with sundried tomato pesto. (V) 19

**Potato gnocchi** - House made potato gnocchi with tomatoes, roast garlic, baby spinach feta cheese & olives. (V) 16

**Warm Vegetable Terrine** – Beetroot, carrot & sweet potato terrine served with carrot & caraway puree & beetroot & balsamic puree. (VN) 20.5

## Mains

**Warm Vegetable Terrine** – Beetroot, carrot & sweet potato terrine served with carrot & caraway puree & beetroot & balsamic puree. (VN) 29

**Croquettes Florentine** - Baby spinach & gruyere cheese croquettes with sundried tomato pesto. (V) 29

**Potato gnocchi** - House made potato gnocchi with tomatoes, roast garlic, baby spinach feta cheese & olives. (V) 29

**Sautee of seasonal vegetables** – Sautee of seasonal vegetables, rice pilaf, hazelnuts & olive oil gremolata. (GF,VN) 29

**Pulse & legume ragu** – Three bean mix with vegetable broth & fresh crushed tomatoes, spring vegetable & sourdough crumbs. (GF without sourdough, VN) 30.5

## Sides

Paris mash. (V,GF) 9

House salad. (GF,VN) 10

Pea, cos lettuce & mint. (GF,VN) 10.5

Roasted cauliflower. (GF,VN) 9

## Desserts

**Caramelised banana tarte tatin** - Caramelised banana served on puff pastry with toffee sauce & coconut ice cream. 15

**Le Chat Noir brulée** - Baked vanilla spiced custard topped with a layer of crunchy toffee, served with shortbread biscotti. (GF without shortbread) 14

**Cherry & chocolate crepes** - Cherry & chocolate crepes served with a kirsch syrup & chocolate ice cream. 17

**Assiette de fromages** - A selection of cheeses, served with fig jam, walnuts and crispbread. (GF without crispbread) 14/21/28

**Mango bavarois** - Génoise sponge, mango mousse, mango jelly & mango sorbet. (GF without sponge) 16.5