

# Vegetarian / Vegan Options

## Starters

- Caramalised onion, baby spinach and labne tart tartin, with house made crème fraiche. **18**  
House cured vegetables. **7 (vg,gf)**  
Semi dried tomato and olive croquettes with basil emulsion. **18**  
Double cooked spinach & gruyere soufflé. **19**  
Brasserie single origin sourdough made from grain grown in QLD & NSW farms & French butter. **6**  
Potato gnocchi, goat cheese peas, sprout leaves. **16**

## Mains

- Wild mushrooms, soft polenta, caramelised sourdough. **31**  
French style lentils, seasonal vegetables, hazelnut vinaigrette. **30 (vg,gf)**  
Crepes de legumes, roasted seasonal vegetables wrapped in French crepes with peppernota sauce. **30**  
Potato gnocchi, goats cheese, peas, vegetable broth and sprout leaves. **28**  
Sautee of seasonal vegetables, with rice pilaf & olive oil gremolata. **28 (vg,gf)**

## Sides

- Paris mash. **8 (gf)**  
Hidden Valley leaves & flowers locally grown in the Yarramalong Valley. **10 (vg,gf)**  
Truffled pommes frites. **8 (vg,gf)**  
Roast cauliflower, lemon & parsley. **8 (vg,gf)**

## Desserts

- Crème brûlée, pistachio biscotti. **14**  
Hunter Valley cheeses, fennel lavosh & quince. **14/21/28**  
Pear tarte tatin, vanilla bean ice cream. **14**  
French crepes, lemon butter. **14**  
Dark chocolate tart, sour cream, raspberry. **15**

