Social

GATHER · GRAZE · SHARE

Please quote your table number when ordering

VEGAN

BREAKFAST until 11am

Vegan Acai bowl frozen Amazonian goodness in a smoothie bowl + coconut yoghurt + fresh fruit + granola (gfo) $18.95

Freshly sliced avocado + fetta + pistachio + lemon + toasted sourdough (gfo - gf toast) $13.50

Vegan brekky bowl chilli beans + blistered vine tomato + freshly sliced avocado + sauteed field mushroom + wilted spinach + roasted herb baby potatoes + cheeze (gf) $19.00

SIDES

Avocado (½)	$4.00
House made chilli beans	$4.50
Potato rosti	$4.50
Blistered vine ripened tomatoes	$4.00
Field mushroom	$4.50
Toast (2) + spread	$5.00

LUNCH | DINNER from 11am

Vegan chilli beans spiced tomato + bean + red pepper stew + freshly sliced avocado + toasted sourdough (gfo - gf toast) $15.50

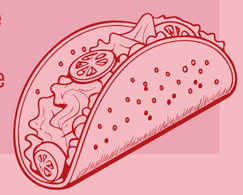
Green Goddess salad spiced green lentil patty + quinoa + tomatoes + red onion + cucumber + grated carrot + salad leaves + balsamic dressing $16.00

Chilli bean nachos w corn chips + vegan cheeze + fresh avocado + jalapeno salsa (gf) $16.50

VEGAN TACO BANQUET for 2 $37.00

Served w a selection of crisp-fried corn tortillas + soft corn tortillas (gfo - fried corn tortillas only)

House made chilli beans + Mexican tomato salsa + cheeze + freshly sliced avocado + corn + fresh tomato + shredded lettuce + vegan aioli



(gf) gluten free (gfo) gluten free option on request

We are not a gluten free venue; while we take all care when preparing food, gluten is used extensively in all catering areas.

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BREAKFAST until 11am

Acai bowl frozen Amazonian goodness in a smoothie bowl + coconut yoghurt + fresh fruit + granola (gfo) $18.95

Freshly sliced avocado + fetta + pistachio + lemon + toasted sourdough (gfo - gf toast) $13.50

Pancake stack (3) + maple syrup + vanilla ice cream $13.50

Vego brekky bowl poached eggs (2) + grilled haloumi + blistered vine tomato + freshly sliced avocado + sauteed field mushroom + wilted spinach + roasted herb baby potatoes (gf) $19.00

House made chilli beans spiced tomato + bean + red pepper stew + poached eggs (2) + toasted sourdough (gfo - gf toast) $15.50

Benny eggs soft poached eggs w hollandaise + wilted spinach + freshly sliced avocado + toasted sourdough $18.00

SIDES

Avocado (½)	$4.00
Grilled haloumi	$5.50
Hen's egg poached or fried (1)	$3.00
House made chilli beans	$4.50
Potato rosti	$4.50
Blistered vine ripened tomatoes	$4.00
Field mushroom	$4.50
Toast (2) + butter	$5.00

VEGETARIAN

LUNCH + DINNER from 11am

Garlic cheese pizza paddle $10.00

Mini garden sliders (2) vegetarian pattie + cheese + lettuce + tomato + aioli + chips $12.50

Vegetarian spring rolls (3) + plum & ginger sauce + side Asian salad $14.50

Pumpkin & goats cheese arancini + garlic aioli $13.95

Vego pizza napoli + onion + tomato + feta + rocket + mushrooms + roasted garlic aioli (gf base available) $19.95

Green Goddess burger spiced green lentil patty + lettuce + haloumi + tomato + green Goddess sauce + chips $18.95

Chilli bean nachos Mexican tomato salsa + melted cheese + guacamole + sour cream + corn chips (gf) $17.50

SHARE PLATTERS

TASTER PLATE

For 2 $24.00 **For 4** $46.00

- **Mini vegetarian sliders** + cheese + lettuce + tomato + aioli
- **Vegetarian spring rolls** + plum & ginger sauce
- **Pumpkin & goats cheese arancini** + garlic aioli

VEGETARIAN TACO BANQUET for 2 $37.00

Served w a selection of crisp-fried corn tortillas + soft corn tortillas (gfo - fried corn tortillas only)

House made chilli beans + Mexican tomato salsa + fresh tomato + shredded lettuce + guacamole + corn + cheese + sour cream