

Vegetarian and Vegan

Entrée

Garlic Bread (V, VEO, 3pcs) 12

Champagne bread, Garlic & Herb butter

Mediterranean Bruschetta (V, VEO, 2pcs) 18

Toasted champagne bread topped sautéed vegetables (eggplant, zucchini, capsicum, tomato) basil, olives and feta.

Caprese Dip 18

Tomato sugo, basil pesto, mozzarella cheese & crispy bread.

Pumpkin Arancini (4pcs, V) 18

Pumpkin & Herbs infused rice balls, mozzarella cheese & creamy garlic sauce.

Mains

Vegetarian's Choice

Vegetarian Ribs (VEO) 30

Master's style vego ribs glazed with choice of house made bourbon BBQ sauce or sweet chilli palm sauce and beer battered chips.

Vegetarian Parmigiana 28

Panko-crumbed golden vegetables (eggplant, zucchini, tomato), tomato sugo, mozzarella cheese and beer battered chips.

Vegetarian Curry (GFO, VEO,) 28

Mushroom & seasonal vegetables infused with master's blend of spices, onion, garlic, tomato, chilli and served with turmeric-basmati rice.

Salads

Orange Salad (GFO) 28

Orange segments, green leaves, feta cheese, roasted almond, Raisin, tomato, cucumber, onion, carrot, & master's Dijon vinaigrette dressing

Greek Salad (GF, V) 16

Roquette, cucumber, cherry tomato, onion, feta cheese, olives with Dijon vinaigrette dressing.

Garden Salad (GF, V) 14

Orange segments, green leaves, tomato, cucumber, onion, carrot, & Master's Dijon vinaigrette dressing.

Sides

Chips with Aioli

12

Mac & Cheese

12

Salad

8

Coleslaw

5

Mash potato

6

Sautéed Broccoli

8