

CAN BE PREPARED VEGAN (VO)

CONTAINS EGGS (E)

CAN BE PREPARED GLUTTEN FREE (GF)

CAN BE PREPARED W/O ONION AND GARLIC (OG)

STARTERS

(GF) **Mezze Platter**-A selection of Middle Eastern dips designed to share: Hummus, beetroot and walnut dip, capsicum and almond dip, fried feta**(E)** served with Falafel balls, Tzatziki and Pita bread **Small (2 pax) \$28 / Large (3to4 pax) \$38**
(GF: Pita bread change to crudites /Fried feta and falafel to be replaced)

(OG) **Haloumi** \$ 20.00
(GF) Pan fried 2 pcs Haloumi cheese (Salted Greek cheese) served with capsicum, lentils, cucumber, tomato, mesclun and fresh mint

(OG) **Magic Mushroom** \$ 19.00
(VO) Baked whole Portobello mushroom with spinach and ricotta cheese, topped with a tomato basil sauce and mozzarella
(GF) (VO: stuffed with mixed vegetable ratatouille)

Burrata \$ 27.00
Burrata cheese served with basil, vine tomatoes and bread

(OG) **Lemongrass Corn Fritters** \$ 20.00
(VO) served with coriander lime mayonnaise
(GF)

Camembert \$ 32.00
Baked whole cheese served with green apples and ciabatta bread

(OG) **Roasted Cauliflower** \$ 19.00
(VO) Aromatic chickpeas, tomato, almond and romesco sauce
(GF)

SALADS

(OG) **Beetroot Salad** \$ 20.00
(VO) roasted beetroot, spinach, edamame beans, avocado, yoghurt and walnut with lemon mustard dressing
(GF)

(OG)* **Falafel Salad** \$ 20.00
(VO) crushed falafel, tomato, olives, cucumber, capsicum, Spanish onion, feta and salad greens served with a yoghurt mint and lemon citrus dressing
(GF)*

(OG) **Principessa Salad** \$ 20.00
(VO) mesclun, roasted pumpkin, avocado, asparagus, marinated mushroom, tomato and bocconcini with a balsamic vinaigrette
(GF)

(OG) **Roasted Vegetable Quinoa Salad** \$ 20.00
(VO) Roasted pumpkin, beetroot, cauliflower, onion and baby spinach and feta
(GF) served with lemon mustard dressing

SIDE DISHES

Truffle Fries – French fries tossed with truffle oil, grated parmesan and paprika \$19

Pita with dip (Choose 1: Hummus/Capsicum/Beetroot) \$16

Bowl of dip (Choose 1: Hummus/Capsicum/Beetroot) \$8

Bowl of olives \$7 Plain Fries \$12 Ciabatta bread \$7 Fried Feta \$9
Bowl of feta \$8 Bowl of falafel \$8 (5pcs) Haloumi cheese \$7 Pita Bread \$8

BURGERS

 (VEGAN CHEESE & VEGAN MAYO additional \$3)

(OG) **Impossible Burger**
(VO) Impossible BURGER patty, portobello, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries
\$ 28.00

Tofu Burger
Spinach, feta and tofu patty, portobello, Spanish onion, tomato, cheese, lettuce, mayo, mustard served with plain fries
\$ 28.00

(OG)* **Falafel Burger**
(VO) Crispy Falafel patty, Spanish onion, tomato, cheese, lettuce, hummus, mayo served with plain fries
\$ 28.00

MAINS

Bosco Misto

spinach, feta and tofu patties coated with almonds and sesame, served with asparagus and a mushroom plum sauce *stuffed with spring onion \$ 31.00

^(OG) ^(VO) **King Oyster Mushroom**

^(GF) Grilled King Oyster Mushroom with asparagus, roasted potato and tomato \$ 28.00

^(OG) **Moussaka**

baked layers of eggplant, potato, tomato and lentils infused with middle eastern spices topped with a béchamel sauce \$ 30.00

Spanakopita

baked ricotta, spinach, onion, feta in filo pastry served with grilled portobello stuffed with mix vegetable ratatouille \$ 31.00

^(OG) ^(VO) ^(GF) **Tandoori Skewer**

char-grilled mushroom, brinjal, capsicum and tofu marinated in tandoori spices served with yoghurt, mango chutney and rice \$ 31.00

PIZZA

(11" Thin Crusted & 8 Slices)(**VEGAN CHEESE additional \$3**)

^(OG) ^(VO) **Margarita Pizza**

Traditional Tomato sauce and mozzarella

\$ 24.00

OPTIONAL Toppings:

*Button Mushroom \$3

*Feta \$3

*Portobello mushroom \$3

*Olives \$3

*Raw Spinach \$3

*Bocconcini \$3

*Sundried tomato \$3

*Roasted Pumpkin \$3

*Capsicum \$3

*Asparagus \$3

*Tofu \$3

*Cherry tomato \$3

^(OG) ^(VO) **Impossible Meat** Impossible, Chili, Onion, Mozzarella and Parmesan

\$ 30.00

^(OG) ^(VO) **Kashmir** bocconcini, mozzarella, hummus, onion, asparagus, tofu and tomato with tandoori sauce

\$ 30.00

^(OG) ^(VO) **Funghi Pizza** Portobello & Button Mushroom, Mozzarella, Onion, Parmesan

\$ 30.00

^(OG) ^(VO) **Mediterranean Pizza** Feta, Mozzarella, Olives, Spinach, Semidried Tomatoes, Spanish Onion \$ 30.00

DESSERTS

Tiramisu \$ 12.00

Mascarpone cheese mousse with layers of savoiardi soaked in marsala and coffee liqueur

Warm Chocolate Cake \$ 12.00

Rich in dark chocolate with a soft chocolate filling served warm with ice-cream

Vegan Apple Crumble \$ 12.00

Stewed apples and raisins spiced with cinnamon served with ice-cream

Vegan Brownie \$ 12.00

A richly flavoured vegan chocolate brownie with walnut served warm with ice-cream

BAILEYS AFFOGATO Baileys, Espresso with ice-cream \$ 18.00

Affogato Espresso with ice-cream \$ 8.00

Ice cream Scoop: **Vegan Coconut / Salted Caramel / Vanilla Icecream** \$ 4.50

All prices are subject to government taxes and 10% service charge

PASTA

Spaghetti Burrata ^(OG) ^(VO)

Arrabiata sauce w/ sun dried & roma tomato, capsicum topped with burrata and parmesan \$ 31.00

Lasagna (E)

baked with mushroom, spinach, onion, zucchini, capsicum, tomato, mozzarella, basil and parmesan \$ 30.00

Vegan Bolognese

Vegan Spaghetti Bolognese served with a porcini, tomato and mixed mushroom ragu \$ 30.00

Absolut ^(OG) ^(VO)

penne pasta, sun dried & roma tomato, capsicum and onion in pink sauce with Parmesan \$ 30.00

Impossible Pasta ^(OG) ^(VO)

Spaghetti in cream sauce with spinach, impossible "meat" and parmesan \$ 31.00

Spinach Tortellini ^(OG) (E)

served with mushroom, onion, spinach and parmesan in cream sauce \$ 31.00