

**BILLY
&
LUCY**

V E G A N

O R G A N I C

C O N T E M P O R A R Y

ENTREE

Potato Croquettes	8
Harissa mayonnaise (GF)	
Mozzarella & Sun Dried Tomato Filled Arancini	8
Crushed sweet peas (GF)	
Southern Fried Cauliflower Florettes	8
Garlic aioli (GF)	
Palm Heart Ceviche with Capers	14
Black seed crackers & a smoked tomato emulsion (GF)	
Carpaccio of Beetroot & Citrus Salad	14
Macadamia feta, dill pollen, orange oil & sweet walnuts (GF)	
Avocado, Pea & Edamame Bruschetta	14
Macadamia feta and pink peppercorns	
Roasted Mushrooms in Olive Oil Tahini Crust Tart	15
Currant pate, barbecued pickled onions, fresh garden salad & aioli	

SALADS

Raw Garden to Plate Salad with Avocado & Lemon Dressing (GF)	14
Warm Mixed Grain Salad with Pumpkin, Feta, Dried Cherries, Almonds, Roquette, & Tahini Dressing (GF)	17.5
Sautéed Greens with Toasted Sesame & Ginger Miso Dressing	14

MAINS

Dukkah Spiced Pumpkin	20
Braised red cabbage, macadamia & black tahini sauce (GF)	
Pappardelle with Eggplant, Capsicum & Tomato Caponata	24
Green olives, cashew parmesan & truffle butter	
Moroccan Stewed Eggplant & Zucchini	23
Creamy polenta, coriander salsa & coconut yoghurt (GF)	
Sweet Potato Gnocchi	23
Confit tomato, spiced almonds, thyme & cauliflower puree (GF)	
Saffron Braised Fennel & Tomato	24
Millet salad & grilled crumbed tofu (GF)	
Slow Cooked Persian Onion & Rice on Wilted Kale	22
Hollandaise sauce, pickled grapes & sweet potato chips (GF)	
Potato Dauphinoise	25
Parsnip, crispy artichoke hearts, onion jam & cannellini and garlic ragout (GF)	
Mushroom & Fig Charcoal Ravioli	25
Extra virgin olive oil, vincotto & carrot puree	