



## Vegetarian Menu

### Appetisers & Salads

#### Avocado Tartare Verde \$138

The vegetarian version of creamy avocado, beetroot & mango sprinkled liberally with sesame seeds, capers and dressed in a lemon jus, served with sourdough toast.

#### Creamy Plump Burrata \$148

Simple and delicious - sitting atop arugula lettuce and colorful spring tomatoes.

#### Vegetarian Caesar Salad \$148

#### Upside Down 'Shrooms \$98

Stuffed white mushrooms with creamy piquillo sauce.

#### Bikini Coast-Toast Truffle & Cheese \$108

Famous toastie of Catalunya.

#### Impossible Slider (2pcs) \$88 / (4pcs) \$168

The meatless mini-burgers that everyone raves about.

#### Mezze Medley \$158

A Mediterranean selection of hummus, spicy babaganoush, falafel, pickles and pita with harissa for dipping.

### Soup & Sides

#### Chef's Soup du Jour \$88

Please ask your server for today's vegetarian special.

#### Seared, Buttered Asparagus \$98

#### Piquillo Potato Mash \$78

#### French Fries \$68

#### Garlic Brioche \$68

### Pizza & Pasta

#### Pizza Margherita

#### Pizzette - \$72 / 12 inch - \$158

The traditional tomato, mozzarella & fresh basil.

#### Pizza Al Pesto

#### Pizette - \$78 / 12 inch - \$158

#### Pizza Provence

#### Pizzette - \$78 / 12 inch - \$168

Asparagus, bell pepper, onion, mushroom and broccolini on a pesto sauce

#### Parpadalle with Mushrooms in Truffle Cream \$168

#### ZP x Three \$148 GF

Fresh Zucchini Pasta in pesto and pine-nuts.

#### Ravioli stuffed with pesto cheese in Arrabiata Sauce \$168

#### Penne Pasta with Choice of Pesto / Arrabiata / Al Olio \$158

### Dessert

#### Selection of Eggless Gelato & Sorbets \$48 per scoop

(Pistachio / Vanilla / Raspberry / Coconut)

GF - GLUTEN FREE



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