

# VEGETARIAN MENU

## SMALL DISHES

Garlic Bread 12 or Mustard & Cheese Bread 12

Heirloom tomato salad served on whipped ricotta with toasted pickled garlic, basil, shallot oil & sherry vinegar dressing & sourdough croutons 18

Saganaki with honey, orange syrup & almond flakes 18

## LARGE DISHES

Asparagus linguine in a tomato sugo with chilli, parsley & fresh lemon 30

Spring greens salad with wild rice, sesame & burnt orange vinaigrette on a beetroot & goats cheese puree 18/34

Panko crumbed Portobello mushroom schnitzel served with romesco, a zesty cabbage & herb slaw and chat potatoes 18/28

Red lentil dahl, fried chickpea, crispy kale, raita, roti, basmati rice & mango chutney 30

## SIDES

Chips 12

Pomme puree 10

Roquette, pear & parmesan salad 12

Steamed seasonal greens 12

Deep fried brussel sprouts, roasted pumpkin seeds, pomegranate molasses & mint 15

# VEGAN MENU

## SMALL DISHES

Marinated manzanillo olives in a citrus zest, chilli & herbs 11

## LARGE DISHES

Red lentil dahl, fried chickpea, crispy kale & basmati rice 30

Orecchiette with butter beans, chilli, parsley & lemon in tomato sugo 28

## SIDES

Steamed seasonal greens 12

Deep fried brussel sprouts, roasted pumpkin seeds, pomegranate molasses & mint 15

Zesty cabbage & herb slaw 12

## DESSERT

Strawberry sorbet 16

# DAIRY FREE MENU

## SMALL DISHES

Pacific oysters with vinaigrette 5

Kilpatrick oysters 6

Marinated manzanillo olives in citrus zest with chilli and herbs 12

Salt and pepper calamari with cucumber,  
chickpea, mint & chardonnay vinaigrette 18

## LARGE DISHES

Prawn linguine in a tomato sugo with chilli, parsley & fresh lemon 38

Red lentil dahl, fried chickpeas, crispy kale & jasmine rice 30

Beef cheek in red wine jus, dutch carrots & fennel salad 36

Pan seared barramundi fillet served with a Vierge sauce, chat potatoes &  
charred asparagus 42

Fresh King George fried whiting, chips, house salad,  
lemon & house made tartare sauce 38

Roasted duck leg with beetroot compote & crispy pancetta 38

Lamb shank in pyrennes sauce served with green beans 34

## THE GRILL

Porterhouse (300g) 45

Scotch fillet ( 300g) 49

Eye fillet (225g) 52

Wagyu rump (400g) 49

## DESSERT

Strawberry sorbet 16

Please let our staff know that you would like your meal dairy free

**SAWYERS ARMS**  
• TAVERN •