

vegetarian

Here at embers, family is important to us.
The famiglie we were born into, the sorelle we grew up with.
The amicizie we have formed, the persone we work with.
The clienti we value, the comunità we belong to.
Who better to share a meal with than family!

something to start

Garlic Bread*	½ 7 full 10
+ 3 Cheese blend	+ 2
Bruschetta*	½ 10 full 14
+ Crumbled danish feta	+ 2.5
Mushroom Bruschetta**	19
Pan-fried balsamic field mushroom, toasted crusty bread, garlic hummus, goats cheese, rocket + thyme		
Baked Brie**	19
Honey, pistachio + rosemary baked brie. Char-grilled bread + beetroot onion relish		
Arancini (depends on daily flavour)	17	
Spicy Dipping Sauce		
Beer Battered Chips Wedges Sweet Potato	8 8 10	
Sour Cream Sweet Chilli Tomato	1	
Chipotle Mayonnaise Tartare Aioli	1.5	
Gravy Blue Cheese Pepper	5	
Spicy Cauliflower Popcorn	18	
Crispy fried cauliflower popcorn with spring onions, coriander + chipotle mayonnaise		
Mezze Plate**	24
Toasted home-baked bread, garlic hummus, macadamia dukkah, olive oil, balsamic reduction, danish feta + warm olives		

from the garden

Verde*	24
Warm broccoli + brussels sprouts, caramelised onion, mesclun, avocado, goats cheese, buckwheat, pine nuts, croutons, lemon balsamic vinaigrette + paprika cayene seasoning		
Festa Sana*	20
Crispy chickpeas, carrot, danish feta, coriander, cherry tomatoes, red onion, quinoa, mesclun + mint yoghurt dressing		
Mediterranean Salad	20
Pearl couscous, pumpkin, caramelised onion, cherry tomatoes, crispy chickpeas, sunflower + pumpkin seeds, spinach + mint yoghurt dressing		
Soy Sesame Salad	20
Crispy + vermicelli noodles, mesclun, red onion, bean shoots, capsicum, cabbage, carrot, cashews, spring onion, coriander + soy sesame dressing		
Romesco**	21
Grilled balsamic mushrooms, mesclun, goats cheese, caramelised onion, parsley, croutons, flaked almonds, pine nuts + romesco		

from the field

PICCOLO | GRANDE

Cannelloni	22 -
Spinach + ricotta cannelloni, napoletana sauce + parmesan. With rocket + parmesan	
Giardino*	21 24
Broccoli, cherry tomatoes, spinach, olives, artichoke, onion, garlic, fettuccine, olive oil + parmesan	
Primavera*	21 24
Mushrooms, capsicum, broccoli, tomato, snow peas, spring onions, penne + parmesan in a creamy sauce	
Gnudis	21 24
Pan-fried spinach + ricotta gnudis, pine nuts, onion, parmesan + spaghetti in a browned butter sage sauce	
Pianta Bolognais*	22 25
Mushrooms, cherry tomatoes, spinach, parmesan + spaghetti in a plant based bolognais	
Calabrese (Mild/Med/Hot)*	21 24
Spicy napoletana, olive, spring onion, chilli, mushroom + sundried tomato risotto	
Piemonte*	23 26
Creamy pumpkin, pine nut, spinach + goats cheese risotto	
Gluten free pasta	+ 2.5

from the farm

Vegetable Korma*	28
Vegetables in a homestyle korma with yoghurt, coriander, garlic naan bread + basmati rice	
Pianta Parmigiana	28
Crumbed plant based schnitzel, topped with napoletana sauce + cheese blend With chips + salad, or creamy napoletana pasta	

More options available on our

breakfast menu

(Saturdays + Sundays 8:00 - 11:00am)

burger menu

(11:30 - 2:45pm)

pizza menu

(only after 5pm)

little people menu

vegan

something to start

Vegan Garlic Bread*	½ 7	I full 10
+Vegan Cheese		+ 2.5
Vegan Bruschetta*	½ 10	I full 14
+Vegan feta		+ 3.5
Vegan Mushroom Bruschetta**		21
Pan-fried balsamic field mushroom, toasted crusty bread, garlic hummus, vegan feta, rocket + thyme		
Beer Battered Chips Wedges Sweet Potato	8	I 8 I 10
Sweet Chilli Tomato		1
Chipotle Mayonnaise		1.5
Spicy Cauliflower Popcorn		18
Crispy fried cauliflower popcorn with spring onions, coriander + chipotle mayonnaise		
Vegan Mezze Plate**		26
Toasted home-baked bread, garlic hummus, macadamia dukkah, olive oil, balsamic reduction, vegan feta + warm olives		

from the garden

Vegan Verde*		26
Warm broccoli + brussels sprouts, caramelised onion, mesclun, avocado, vegan feta, buckwheat, pine nuts, croutons, lemon balsamic vinaigrette + paprika cayene seasoning		
Vegan Festa Sana*		22
Crispy chickpeas, carrot, vegan feta, coriander, cherry tomatoes, red onion, quinoa + mesclun. With vinaigrette		
Vegan Mediterranean Salad		20
Pearl couscous, pumpkin, caramelised onion, cherry tomatoes, spinach, crispy chickpeas, sunflower + pumpkin seeds. With vinaigrette		
Vegan Soy Sesame Salad		20
Noodles, mesclun, red onion, bean shoots, capsicum, cabbage, carrot, cashews, spring onion, coriander + soy sesame dressing		
Vegan Romesco**		23
Grilled balsamic mushrooms, mesclun, vegan feta, caramelised onion, parsley, croutons, flaked almonds, pine nuts + romesco		

from the farm

Vegan Vegetable Korma*		28
Vegetables in a homestyle korma with coriander, garlic naan bread + basmati rice		
Vegan Pianta Parmigiana		30
Crumbed plant based schnitzel, topped with napoletana sauce + vegan cheese. With chips + salad		

from the field

PICCOLO | GRANDE

Vegan Giardino*		23 26
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Broccoli, cherry tomatoes, spinach, olives, artichoke, onion, garlic, (egg free) pasta + olive oil

Vegan Primavera*		23 26
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Mushrooms, capsicum, broccoli, tomato, snow peas, spring onions + (egg free) pasta in either a olive oil or napoletana sauce

Vegan Pianta Bolognais*		24 27
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Mushrooms, cherry tomatoes, spinach, parmesan + (egg free) pasta in a plant based bolognais

Vegan Calabrese (Mild/Med/Hot)*		21 24
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Spicy napoletana, olive, spring onion, chilli, mushroom + sundried tomato risotto

More options available on our

breakfast menu

(Saturdays + Sundays 8:00 - 11:00am)

burger menu

(11:30 - 2:45pm)

pizza menu

(only after 5pm)

little people menu

To ensure you receive the correct meal, please state clearly to the staff member taking your order that you are vegan.

Meals prepared using deep-fryers may contain traces of animal products.

** Can be adjusted to be **gluten friendly** (may contain small amounts of gluten).

* Can be adjusted to be **coeliac friendly** (may contain trace amounts of gluten).

Not all ingredients are listed, within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, dairy products and other allergens.

We do our best to cater for all requests but the decision to consume a meal is the responsibility of the diner. Should you require our chefs to omit an item please consult our friendly wait staff, all changes will be assumed to be due to taste rather than allergy/intolerance unless stated otherwise.

Any changes to menu items may incur a surcharge.

We choose to serve meals in hot dishes, and with sharp knives and pointy forks.

Please take care when consuming them.

For the comfort of all our patrons please be mindful of your children, your manners and your behaviour. Electronic devices are to be kept at a low volume or on silent.

Any excessive mess caused by your visit may incur a surcharge.

Public Holiday Surcharge 10%