



# Amanda's

ON THE EDGE

vegetarian menu

## entrée

Roma tomato, binnorie fetta cheese, baby spinach leaves & poached garlic salad with virgin olive oil **\$19.50**

Baked field mushroom stuffed with garlic, fetta, basil & pine nuts on a slow roasted tomato sugo **\$21.50**

Linguine pasta tossed with blue cheese, spinach & pine nuts **\$19.50**

Crispy spinach & fetta filo pastry with a roasted tomato & capsicum sauce **\$19.50**

Haloumi cheese with roasted sweet potato, sticky balsamic & rocket **\$21.50**

## salads

Crunchy green salad with green goddess dressing **\$8.50 [small] \$12.50 [large]**

Toasted walnut, asparagus ricotta & baby spinach salad **\$14.50 [large]**

Tomato, bocconcini & basil salad **\$13.50 [small] \$16.50 [large]**

## mains

### TOFU HOT WOK

Tofu with wok tossed szechwan peppered greens & steamed jasmine rice **\$26.50**

### KING BROWN MUSHROOMS

Garlic buttered king brown mushrooms with asparagus baby spinach and shaved parmesan cheese **\$25.50**

### VEGETABLE, COCONUT & CHICKPEA CURRY

Vegetable & chick pea coconut curry served with jasmine rice, mango chutney, minted yoghurt riata & pappadam **\$26.50**

### SPRING LINGUINE

Linguine pasta tossed with asparagus, garlic, baby romas, coriander, chilli, spinach & lemon **\$25.50**

### CREAMY POTATO GNOCCHI

Hand rolled potato gnocchi with roasted capsicum sauce, baby spinach, roasted sweet potato & shaved parmesan cheese **\$26.50**

## sides

Hot baked bread roll **\$2.50**

Shoestring fries **\$5.50**

Buttered greens **\$6.50**