

## tapas & small plates

<b>sicilian olives</b> (gf) lemon, olive oil	<b>15</b>
<b>traditional bruschetta</b> toasted homemade ciabatta bread, roma tomato, fresh garlic, basil, evoo	<b>19</b>
<b>vegan mad bastard vchicken bites</b> vegan aoli, chives	<b>19</b>
<b>mini cauliflower vheese pie</b> toasted top, bread crumbs	<b>17</b>
<b>vegan crunch roasted potatoes</b> vegan parmesan, vegan sour cream, chives	<b>16</b>
<b>fried cauliflower</b> spicy coconut yoghurt, vegan parmesan	<b>16</b>
<b>vegan spicy vhorizo &amp; creamy tofu</b> (gfo) toasted ciabatta, maple syrup, fresh red chilli	<b>18</b>
<b>vegan roasted mediterranean vegetables</b> (gf) creamy tofu, fresh basil, vino cotto, evoo	<b>17</b>
<b>vegan zucchini chips</b> grated vegan parmesan	<b>16</b>

## pasta & gnocchi

<b>vegan gnocchi napolitana e formaggio</b> (gfo) house made gnocchi, salsa pomodoro, vegan gorgonzola, vegan parmesan, pangrattato, fresh basil	<b>35</b>
<b>aglio olio spaghetti</b> (gfo) gingin evoo, parsley, pangrattato, red chilli, garlic	<b>26</b>
<b>house made vegan mushroom gnocchi</b> (gfo) vegan porcini cream sauce, pan seared mushrooms, vegan parmesan, thyme, toasted crushed hazelnuts	<b>37</b>
<b>house made vork sausage &amp; broccoli fettuccine</b> (gfo) vork, fennel, red chilli, broccoli, crispy sage, vegan parmesan, fresh thyme, pangrattato	<b>35</b>
<b>vegan carbonara</b> (gfo) spaghetti, smoked back vacon, vegan parmesan, ground black pepper, vegan sauce	<b>35</b>

# THE JARRAH

CÉAD MÍLE FÁILTE

## vegan menu



## stone baked pizza

<b>pizza bianco</b> (gfo) garlic, rosemary, olive oil, sea salt	<b>19</b>
<b>vegan margherita</b> (gfo) vegan mozzarella, san marzano, basil, evoo	<b>30</b>
<b>vegan diavola</b> (spicy)(gfo) vegan mozzarella, san marzano, vhorizo, fresh green chilli, evoo, basil	<b>33</b>
<b>vegan funghi</b> (gfo) vegan mozzarella, wild mushrooms, porcini tapenade, fresh thyme, truffle oil	<b>35</b>
<b>house made vausage &amp; potato</b> (gfo) vegan mozzarella, fennel seeds, evoo, rosemary	<b>33</b>

## pub & restaurant classics

<b>vegan house made smashed vheeseburger &amp; chips</b> (gfo) veef, secret sauce, vegan cheddar, onions, pickles, lettuce	<b>33</b>
<b>vegan mad bastard fried vchicken burger &amp; chips</b> (gfo) spicy mad bastard sauce, vegan sour cream, vegan cheddar, onions, jalapeños, lettuce	<b>33</b>



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seafood or gluten during preparation in our kitchen. Should you be severely allergic to  
any of these ingredients, we cannot recommend eating here.  
Thank you for your understanding.*

## sides

<b>rocket salad</b> (gf) parmesan, evoo, shaved red onion, vino cotto	<b>15</b>
<b>garden salad</b> (gf) lettuce, red onion, tomato, cucumber, maple & cider vinaigrette	<b>16</b>
<b>chips</b> (gf) aioli, rosemary sea salt	<b>12</b>
<b>parmesan chips</b> (gf) freshly grated vegan parmesan	<b>15</b>

## kids menu \$19 (gfo)

**vegan vchicken bites & chips**

**vegan vheeseburger & chips**

**vegan spaghetti with tomato and vausage**

**vegan margherita pizza**

## dessert

<b>sorbet</b> assorted flavours	<b>14</b>
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please turn over

## vegan cocktails

<b>classic margarita</b> tequila, fresh lime juice, cointreau	<b>22</b>
<b>classic cosmopolitan</b> vodka, cointreau, lime juice, cranberry juice, edible flower	<b>21</b>
<b>raspberry rosemary mule</b> vodka, bitters, raspberry juice, ginger beer, fresh raspberries, burnt rosemary, ice	<b>21</b>
<b>passionfruit martini</b> vodka, passoa liqueur, passionfruit pulp, vanilla syrup, edible flower	<b>21</b>
<b>lotus blossom</b> vodka, mango liqueur, fresh lime juice, pineapple juice, seasonal flower	<b>23</b>
<b>juice of the jungle</b> (mocktail) pineapple juice, guava juice, coconut water, fresh lime juice	<b>15</b>

## vegan gin cocktails

serve with mediterranean fever tree tonic or low carb light tonic

<b>tattarang springs bush lemon &amp; butterfly pea flower gin</b> a citrus forward gin with unique botanicals. watch the magic as blue turns pink when tonic is added (gf, ve)	<b>20</b>
<b>tattarang springs bottle blush pink gin</b> naturally coloured using hand picked bottle brush flowers from the farm (gf, ve)	<b>20</b>
<b>tattarang springs botanical gin</b> a unique perth hills botanical using red gum flowers, wild aniseed, wild lavender and bush lemon (gf, ve)	<b>20</b>
<b>hillarys distillery signature dry gin</b> juniper, rosemary and cassia bark add spicy herbal notes while the coriander seed, lemon myrtle and kaffir lime provides citrus in this vapour infused london dry style gin	<b>20</b>
<b>four pillars bloody shiraz gin zero alcohol</b> botanicals favourite, tasmanian pepperberry leaf and citrus (low carb, sugar free, (ve))	<b>17</b>

# THE JARRAH

CÉAD MÍLE Fáilte

## vegan menu



## bubbles

<b>fizzero</b> zero alcohol sparkling	<b>10/50</b>
<b>dal zotto nv</b> prosecco, king valley, vic (ve)	<b>75</b>
<b>dal zotto pucino spritz</b> prosecco & limoncello, king valley, vic (ve)	<b>75</b>
<b>storm bay coal river</b> sparkling, tasmania	<b>75</b>
<b>idee fixe premium brut</b> sparkling, margaret river, wa	<b>118</b>
<b>moet chandon nv</b> champagne, eprenay, france	<b>120</b>



## vegan rosé & moscato

<b>debussy reverie</b> rosé, france	<b>16/80</b>
<b>kismet</b> moscato, vic	<b>15/75</b>

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## vegan white wine

<b>zero alcohol white wine</b> (ve)	<b>55</b>
<b>tai tira</b> sauvignon blanc, marlborough, nz	<b>15/75</b>
<b>credaro five tales</b> sauvignon blanc semillon, margaret river, wa	<b>75</b>
<b>gigi by bandini</b> pinot grigio, puglia, italy	<b>16/80</b>

## vegan red wine

<b>zero alcohol red wine</b> (ve)	<b>55</b>
<b>nanny goat</b> pinot noir, central otago, new zealand	<b>90</b>
<b>alkoomi</b> shiraz, frankland river, wa	<b>75</b>
<b>la boca</b> malbec, argentina	<b>15/75</b>
<b>henschke henry's seven</b> shiraz, grenache, mataro, barossa, sa	<b>90</b>
<b>sweetwater</b> shiraz, nsw	<b>110</b>

## vegan beers

<b>coors lager</b>	<b>guinness zero</b>
<b>corona</b>	<b>heineken zero</b>
<b>guinness</b>	<b>james squire 150 lashes</b>
<b>heineken</b>	<b>lazio italian style lager</b>
<b>stone &amp; wood pacific ale</b>	<b>little creatures hazy lager</b>
<b>stone &amp; wood hazy pale ale</b>	<b>little creatures rogers</b>
<b>gage road hazy as</b>	<b>matsos ginger (gf)</b>
<b>gage road single fin</b>	<b>swan draught</b>
<b>gage road side track xpa</b>	<b>sapporo draught</b>