

*Taste of Summer*  
WITH *Pete Evans*



**IT'S PALEO.  
IT'S KETO.  
IT'S VEGAN.  
IT'S TASTY.**

**IT'S A COLLABORATION  
WITH NETFLIX STAR &  
CELEBRITY CHEF  
PETE EVANS.**

Pete Evans is an internationally renowned household chef, restaurateur, author and television presenter.

His passion for food and a healthy lifestyle inspires individuals and families around the world.

## PIZZAS

### **Chili Prawn P GF \$22**

Paleo friendly house-made dough, authentic Italian tomato sauce, chili prawns, parsley, roma tomatoes, vegan cheese, roasted diced red peppers, confit garlic and chimichurri.

### **Vegan Mushroom V GF \$18**

Hemp-based gluten-friendly dough, mushroom duxelle, confit garlic, parsley, spinach, portobello mushroom, vegan cheese, lemon zest and truffle oil.

### **Pork Belly Pizza P GF \$20**

Paleo friendly house-made dough, slow-cooked pork belly, authentic Italian tomato sauce, vegan cheese, confit garlic, balsamic onions, oregano, radicchio and apple balsamic.

### **Meatza pizza K GF \$18**

Keto friendly house-made Italian meat-based dough! Yes, an all meat dough topped with rustic Italian tomato sauce, buffalo mozzarella, cherry tomatoes, parmesan cheese, and basil.

**PALEO**

*Substitute buffalo mozzarella with vegan cheese*

## SALADS

### **Roasted Butternut Squash Tabbouleh GF V P \$13**

Kale and Arugula, cherry tomatoes, fresh parsley, fresh mint, pumpkin seeds, roasted butternut squash, hemp seeds, pomegranates, lemon gremolata dressing.

### **Italian salad GF V P \$12**

Arugula, roasted broccoli, sun-dried tomato, kalamata olives, roasted pine nuts, grilled artichokes, roasted zucchini, fresh basil, glazed red onion, red wine vinaigrette.

### **Moroccan Salad GF P \$11**

Arugula, carrot, roasted almonds, cilantro, mint, currants, honey sumac dressing.

### **Fennel Watercress GF V P \$11**

Mixed greens, shaved fennel, watercress, fresh dill, fresh mint, pine nuts, diced avocado, asparagus, shallot and lemon dressing.

## DESSERT

### **Vegan Chocolate Dessert Pizza GF V \$12**

Dark chocolate and hazelnut spread, maple glazed bananas baked on gluten friendly dough, topped with coconut dairy-free ice cream.