



HARRY'S ON BUDERIM
RESTAURANT

VEGAN MENU SPRING 2026

ENTREES & MAINS

SALAD OF HEIRLOOM TOMATOES

tomato gazpacho, quinoa, avocado, nectarine (GF)

25 / 38

CHARRED ASPARAGUS & PEAS

pea puree, grilled lettuce,
apple chutney, roasted leek vinaigrette (GF)

25 / 38

CHARRED CELERIAC

sautéed mushrooms, pumpkin puree,
bulgur wheat, blackberry, walnut emulsion

25 / 38

DESSERT

MANGO & COCONUT

blueberry compote, wattleseed sponge, coconut sorbet (GF/DF)

23

CHEF PATRON, STUART BELL

If you have an allergy to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular dietary requirement.

WEEKEND SURCHARGE APPLIES 10%