

dinner menu 5pm to 9pm



Sharing Plates

OLIVES

Marinated Kalamata & Sicilian olives with sun-dried tomato **GF NF 10**

BREADS & DIPS

House selection of bread & dips **GF* NF* 14**

GYOZA

Edamame, soy bean & carrot gyoza dumplings, Japanese ponzu sauce **NF 15**

OKONOMIYAKI

Japanese pancake fritters with cabbage, chives, seaweed flakes, shallots & pickled ginger, with ponzu sauce & mayo **NF* 18**

BANG BANG CAULI

Battered cauliflower bites, bang bang sauce, ranch mayo **GF NF 15**

JALAPEÑO POPPERS

Crumbed ricotta tempeh jalapeños, ranch mayo **GF 15**

FRIES

Cajun seasoned fries, aioli **GF NF 12**

POUTINE

Fries with gravy, feta, crispy shallots **NF 18**

CHEESEBURGER SPRING ROLLS

Plant based beef mince, cheese, pickles & tomato relish spring rolls, with burger sauce dip **NF 16**

Chef's Platter

Take a plant based tour of our most popular dishes, chosen by our chef \$55

Desserts

HOKEY POKEY POT

Dark chocolate ganache, hokey pokey sauce & honeycomb, with hokey pokey ice cream **GF 14**

OREO FUDGE BROWNIE

Oreo & chocolate fudge brownie, with mascarpone & berry coulis **NF 14**

SALTED CARAMEL CHEESECAKE

Cookie base, with salted caramel cream cheese & salted caramel sauce topping **GF NF 14**

WINTER FRUIT PIE

Cinnamon apple & pear pie, in filo pastry, with vanilla bean ice cream **NF 14**

Mains

PASTA ALLA SORRENTINA

Pappardelle with cherry tomato, basil & smoked house made cashew ricotta & dill oil **NF*** entree 16, main 25

TOFU TACOS

Mexican spiced tofu, pickled cucumber, roasted corn, red pepper, jalapeño & coriander salsa & chipotle mayo (3) **GF NF* 26**

SZECHUAN EGGPLANT

Eggplant & tofu in a spicy Szechuan sauce, with a spicy slaw, roasted cashew & spring onion **GF NF* 26**

VEGAN FISH & CHIPS

Battered banana blossom 'fish', with fries, herbed slaw & ranch mayo **GF NF 25**

CHICKEN KATSU

Plant based crumbed chicken cutlet, katsu curry sauce, slaw & rice **NF 27**

GYROS

Souvlaki bread, filled with shredded BBQ plant based chicken, whipped tahini, pickled cucumber, herbed slaw & fries **NF 24**

CAULI CHEESE FILO PIE

Caramelised cauliflower cheese filo pastry pie, with maple glazed orange kumara & pan-fried greens **NF 26**

BANH MI

Marinated tofu, pickled red onion, spicy slaw, coriander, crushed peanuts, sriracha & mayo in a baguette, served with fries **NF* 25**

FAJITA TOFU BOWL

Marinated tofu, roasted corn, red pepper, jalapeño & coriander salsa, smashed avocado, chilli beans, Mexican rice, spicy slaw & chipotle mayo **GF NF 25**

CRISPY RICE SALAD

Baked chilli rice, with avocado, edamame, spring onion, peanuts, coriander & mint in a spicy soy maple dressing **GF NF* 25**

Taco Tuesdays are back!

Three tacos & a house beer or wine \$25 - from 5pm

Burgers

DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños & dirty burger sauce, with fries **GF* NF 25**
double beef / double cheese 5

KATSU CHICKEN BURGER

Crumbed plant based chicken, katsu sauce, slaw, pickled cucumber & aioli in a brioche bun, with fries **NF 25**

SWEET POTATO BURGER

Sweet potato & chickpea patty, with slaw, pickled cucumber, lettuce, chipotle mayo & sun-dried tomato olive chutney in a brioche bun, with fries **NF 22**

Sides

PAN-FRIED GREENS

Pan-fried seasonal greens with whipped tahini **GF NF 12**

SPICY SLAW

Cabbage, red cabbage, carrot, spicy Asian dressing **GF NF 9**

please inform us of any allergies

GF = gluten free; **GF*** = gf bread for \$2.5 extra; **NF** = nut free; * = on request; for soy and alli please ask staff to check our chart