

# dinner menu 5pm to 9pm



## Sharing Plates

### BREADS & DIPS

Toasted breads with house made dips, infused olive oil & pistachio dukkah **GF\* NF\* 14**

### OLIVES

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

### CHEF'S PLATTER

Chef's selection of a taste of our most popular dishes **NF\* 55**

### CHEESEBURGER SPRING ROLLS

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

### GYOZA

Mix of plant based beef, chicken & lamb by Tina's Dumplings, served with Japanese ponzu sauce **GF\* NF 15**

### BANG BANG CAULI

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

### OKONOMIYAKI

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

### JALAPEÑO POPPERS

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

### FRIES

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

### POUTINE

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

## Desserts

### PASSIONFRUIT TART

Passionfruit jelly, chocolate cookie crumb, chocolate ganache, with passionfruit curd & mascarpone **GF 14**

### BROWNIE SUNDAE

Rich chocolate fudge brownie, berry coulis, vanilla ice cream, chocolate sauce, maraschino cherry **NF 14**

### LEMON MOUSSE

Whipped cream, cookie crumb, lemon mousse, berry coulis **GF NF 14**

### CHEESECAKE

Ask your server for today's flavour **GF NF 14**

## Mains

### PASTA ALLA SORRENTINA

Pappardelle with cherry tomato, fresh basil, smoked house made cashew ricotta & dill oil **NF\*** entree 17 main 25

### TACOS

Mexican spiced plant based chicken, pickled red onion, slaw, roasted corn, red pepper, jalapeño & coriander salsa, & chipotle mayo (3) **GF 26**

### BANH MI

Marinated crumbled tofu, Asian slaw, pickled cucumber, spicy peanuts, coriander, slaw & sriracha mayo in a baguette, with fries **NF\* 25**

### HARISSA CAULI STEAK

Roasted harissa cauliflower, miso tahini carrot purée, crispy chickpeas, laoganma & cream sauce, micro herb salad **GF NF 27**

### THAI SALAD

Plant based 'chicken', Asian slaw, mung bean, edamame, green beans, chilli, salad greens, herbs & shallots with Thai dressing **GF NF\* 25**

### FAJITA TOFU BOWL

Crumbled Mexican tofu, roasted corn, red pepper, jalapeño & coriander salsa, smashed avo, adobo beans, rice, slaw & chipotle mayo **GF NF 25**

### GYROS

Souvlaki bread wrap with plant based chicken, pickled cucumber, herbed slaw, gravy, cheese sauce, sriracha mayo & fries **NF 24**

### SZECHUAN EGGPLANT

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

### VEGAN FISH & CHIPS

Battered banana blossom 'fish', fries, pea purée & tartare **GF NF 25**

### SPANAKOPITA

Spinach, herb & feta in filo pastry, with coconut labneh, micro herb salad & pistachio dukkah **NF\* 25**

### CRISPY RICE SALAD

Baked chilli rice, avocado, edamame, spring onion, peanuts, mint & coriander with spicy soy maple dressing & fried shallots **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 26**  
double beef / double cheese 5

### SEÑOR POLLO BURGER

Marinated chicken, grilled pineapple, cheese sauce, jalapeños, pickled red onions, lettuce & chipotle mayo in a brioche bun, with tortilla chips & guacamole **NF 26**

### THE NASHVILLE BURGER

Buttermilk Southern fried oyster mushrooms, miso mayo, gochujang & sriracha maple sauce, pickled red onion & cucumber & herbed slaw, in a brioche bun, with fries **GF\* NF 26**

## Sides

### ASIAN SLAW

Cabbage slaw with Asian style dressing **GF NF 9**

### PAN-FRIED GREENS

with spicy peanuts **GF NF\* 12**

Our dinner menu is 100% plant based. Please inform us of any allergies

**GF** = gluten free; **GF\*** = gf bread for \$2.5 extra;

**NF** = nut free; \* = on request

For soy or allium free, please ask staff to check our allergens chart