



Sharing Plates

BREADS & DIPS

Toasted breads with house made dips, infused olive oil & pistachio dukkah **GF* NF* 16**

OLIVES

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

CHEESEBURGER MONEYBAGS

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

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**

GYOZA

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

FRIES

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

POUTINE

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

CHEF'S PLATTER

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

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 26**

FUJIAN PORK

Fujian sweet & sour tossed plant based pork & potato balls, pickled red onion, lychees, spring onion, coriander & sesame seeds on rice **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**

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, wine or juice \$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, corn, red pepper & jalapeño salsa, 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, pickled 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