

dinner menu 5pm to 9pm



Sharing Plates

BREADS

Toasted breads with Lot 8 Chef Blend olive oil **GF* NF 12**

OLIVES

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

GRAZING BOARD

In house cultured cashew cheese & butter, cold cut seitan meats, pickled veg, dips, balsamic caviar, marinated olives, Lot 8 olive oil, breads, crackers & seasonal fruit **NF* 45**

CALAMARI

Buttermilk Southern fried oyster mushroom 'calamari' with house gravy **GF* NF 16**

CHEESEBURGER SPRING ROLLS

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

GYOZA

Edamame, soy bean & carrot gyoza dumplings, Japanese ponzu sauce **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 AF* NF SF* 12**

POUTINE

Fries with gravy, feta, crispy 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

TOFU TACOS

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

BANH MI

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

CHICKEN KATSU

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

THAI SALAD

Plant based 'chicken', Asian slaw, mung bean sprouts, red chilli, mixed greens, herbs, fried shallots with Thai dressing **NF* 25**

CRISPY RICE SALAD

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

SPANAKOPITA

Spinach, fresh herbs & feta in filo pastry, with labneh, salad & pistachio dukkah **NF* 25**

GYROS

Souvlaki bread, filled 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, herbed slaw & tartare **GF NF 25**

FAJITA TOFU BOWL

Mexican spiced tofu, roasted corn, red pepper, jalapeño, coriander salsa, smashed avocado, adobo chilli beans, rice, herbed slaw, coriander & chipotle mayo **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 26**
double beef / double cheese 5

KATSU CHICKEN BURGER

Crumbed plant based chicken, katsu sauce, herbed slaw, pickled cucumber & aioli in a brioche bun, with fries **NF 26**

THE NASHVILLE BURGER

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

Sides

PAN-FRIED GREENS with spicy peanuts **GF NF* 12**

ASIAN SLAW

Cabbage, red cabbage with a spicy Asian style dressing **GF NF 9**

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