

AFTERNOON MENU

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 & feta **GF NF 12**

BANG BANG CAULI

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

JALAPEÑO POPPERS

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

EDAMAME BRUSCHETTA

Toasted ciabatta with smashed edamame, crumbled feta, pickled red onion, pickled ginger, black vinegar, sesame seeds & miso mayo **GF* NF 17**

FRIES

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

POUTINE

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

DEEP FRIED OREOS

Deep fried battered oreos, mascarpone **NF 12**

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

HAWAIIAN BURGER

Maple mustard glazed plant based chicken, facon, cheese, grilled pineapple, lettuce & ranch mayo **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**

Our snack 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