



sharing plates

BREADS & DIPS

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

OLIVES

Marinated Kalamata & Sicilian olives with sun-dried tomato **GF NF 12**

ARANCINI

Edamame arancini with miso mayo, chilli crisp, spring onion oil & fried shallots **NF 16**

BANG BANG CAULI

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

JALAPEÑO POPPERS

Cheese stuffed crumbed jalapeños with ranch mayo **GF 15**

SPIRULINA DUMPLINGS

Shiitake, vermicelli & veg dumplings, with ponzu dipping sauce **NF 15**

EDAMAME BRUSCHETTA

Ciabatta with smashed edamame, crumbed feta, pickled red onion, pickled ginger, balsamic reduction & miso mayo **GF* NF 17**

FRIES

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

POUTINE

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

CHEF'S PLATTER

Take a plant based tour of our most popular dishes, selected by the chef **NF* 55**

desserts

DEEP FRIED OREOS

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

BROWNIE SUNDAE

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

BISCOFF TIRAMISU

Layers of biscoff mascarpone, amaretto biscoff biscuits, biscoff crumb, coffee maple sauce **NF 14**

CHEESECAKE

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

mains

TACOS

Plant chorizo & potato bites with smashed avocado, pickled red onions, salsa, chipotle mayo & coriander (3) **GF* 26**

HARISSA CAULI STEAK

Roasted harissa cauliflower, miso 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**

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**

SHAKSHUKA

Rich red pepper, feta, onion & tomato sauce baked in a skillet with crispy chickpeas, served with souvlaki bread & labneh **GF* NF 28**

THAI 'CHICKEN' SALAD

Shredded plant based chicken, Asian slaw, mung bean, edamame, broccoli, salad greens, herbs, shallots & spicy Thai dressing **GF 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

HAWAIIAN BURGER

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

burger & beverage thursdays!

Any burger & fries, house wine, select tap beer & non alcs \$20

sides

PAN-FRIED GREENS

Seasonal vegetables served with marmite cream, chilli crisp & pepitas **GF* NF 14**

ASIAN SLAW

Winter veg slaw with 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