



## 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 & feta **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

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

### SPIRULINA DUMPLINGS

Shiitake, vermicelli & veg dumplings, with soy black vinegar dipping sauce **NF 15**

### EDAMAME BRUSCHETTA

Ciabatta with smashed edamame, crumbled feta, pickled red onion, pickled ginger, black vinegar & 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

## 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

### SPAGHETTI BOLOGNESE

Marcella Hazan's famous plant mince bolognese with spaghetti, cashew cheese & spring onion oil **NF\* 27**

### TACOS

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

### 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**

### 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**

### MINCE & CHEESE PIE

Plan't mince, gravy, chipotle beer cheese sauce & pastry, served with your choice of fries & gravy **or** winter greens with marmite cream **NF 28**

### 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

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

### WINTER VEG SALAD

Roast kumara, chickpeas, kale, pomegranate, cucumber, crumbled feta, pepitas & walnuts tossed in a sweet mustard dressing **V 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, 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**

## 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