

dinner menu 5pm to 9pm



sharing plates

OLIVES

Marinated olives, sun-dried tomato
GF NF SF 10

BREADS & DIPS

House selection of bread & dips **GF* NF* 14**

BAO BUNS

Choose from:

Asian marinated beef NF* 12

Crispy yuzu tofu NF* 12

with herbed slaw, pickled carrots & cucumber, sriracha mayo

BRUSCHETTA

Tomato cucumber onion salsa, feta, balsamic reduction & micro radish **GF* NF SF* 16**

GYOZA

Edamame, soy bean & carrot gyoza dumplings, Japanese ponzu sauce **NF 15**

Chefs Platter

Take a plant based tour of our most popular dishes, chosen every evening by our chef \$55

BANG BANG CAULI

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

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

JAFFA POT

Dark chocolate orange ganache, peanut cookie crumb, orange ice cream **GF AF 14**

CHEESECAKE OF THE DAY

Ask your server for today's flavour, served with ice cream **GF AF NF* 14**

LEMON POSSET

Lemon mousse, shortbread, orange ice cream **GF AF 14**

BISCOFF TIRAMISU

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

mains

SUMMER SPAGHETTI

Zucchini butter & capers with spaghetti **NF**
Choose from entrée 15 / main 23

YUZU TOFU SALAD

Crispy tofu with grilled mango, sliced avocado, herbed savoy cabbage & Israeli couscous, yuzu mango dressing & toasted pepitas **NF 25**

THAI BEEF SALAD

Asian marinated plant based beef, with rice noodles, pickled carrot & cucumber, rocket, slaw & spicy peanuts **GF NF* 26**

FISH & CHIPS

Battered banana blossom 'fish', with chips, herbed slaw & tartare **GF NF SF* 25**

EGGPLANT STEAK

Glazed, chargrilled eggplant with cauliflower purée & charred green beans **NF* 26**

TOFU SKEWERS

Middle Eastern spiced tofu skewers with tomato, jalapeño, scallion & pistachio salad, Israeli couscous & dill cucumber yoghurt 28

RAMEN

Crispy tofu, shiitake & portobello mushroom, spinach, green beans, ramen noodles, in a miso, mirin, soy sauce broth **NF 25**

SYRIAN MEATBALLS

Plant based spiced meatballs in a tamarind sauce on a herbed potato rosti, with Lebanese slaw **GF NF 20**

burgers

DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños & dirty burger sauce, with fries **GF* NF 25**
double beef / double cheese 5

SRIRACHA CHICKEN BURGER

Marinated sriracha plant based chicken, with herbed slaw, red onion & dill cucumber yoghurt, with fries **NF 25**

FISH BURGER

Battered banana blossom 'fish', candied jalapeños, herbed slaw & tartare, with fries **GF* NF 25**

sides

GREEN BEANS

Pan-fried green beans with buttered almonds & pickled walnuts **GF NF* AF 12**

CHARRED CABBAGE

Roasted savoy cabbage with dill cucumber yoghurt sauce **GF* NF 12**

LEBANESE SLAW

Savoy cabbage, lemon, mint, dill, parsley & aioli **GF NF 9**

ZUCCHINI

Charred zucchini with tomato cucumber onion salsa **GF NF 12**

please inform us of any allergies

GF = gluten free; **GF*** = gf bread for \$2.5 extra; **NF** = nut free;
SF = soy free; **AF** = allium free; * = on request