

# 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**

### GYOZA

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

### OKONOMIYAKI

Japanese pancake fritters with cabbage, chives, seaweed flakes, shallots & pickled ginger, with a ponzu sauce & mayo **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**

### FRIES

Cajun seasoned fries, aioli **GF AF\* NF SF\* 12**

### POUTINE

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

### CHEF'S PLATTER

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

## 2 for 1 Desserts!

Every Wednesday from 5pm

## Desserts

### HOKEY POKEY POT

Dark chocolate ganache, hokey pokey sauce & honeycomb, with hokey pokey ice cream  
**GF AF 14**

### OREO FUDGE BROWNIE

Oreo & chocolate fudge brownie, with mascarpone & berry coulis **AF NF 14**

### SALTED CARAMEL CHEESECAKE

Cookie base, with salted caramel cream cheese & salted caramel sauce topping  
**GF AF NF 14**

### WINTER FRUIT PIE

Cinnamon apple & pear pie, in filo pastry, with vanilla bean ice cream **AF NF 14**

## Mains

### SOUP OF THE DAY

Ask your server for today's flavour, with toasted ciabatta **GF\* NF\* 16**

### WINTER GREENS GNOCCHI

Gnocchi with winter greens, mascarpone sauce, candied walnuts & crispy sage **GF NF\***  
Choose from: entrée 15 / main 23

### TOFU TACOS

Mexican spiced tofu, chargrilled red peppers, pickled cucumber, coriander & chipotle mayo (3) **GF 26**

### BBQ CHICKEN TACOS

Plant based shredded BBQ chicken, pickled cucumber, coriander & chipotle mayo (3) **26**

### VEGAN FISH & CHIPS

Battered banana blossom 'fish', with fries, herbed slaw & ranch mayo **GF NF 25**

### SYRIAN MEATBALLS

Tamarind plant based meatballs, on a herbed potato rosti, with slaw & microgreens **GF NF 21**

### GYROS

Souvlaki bread, filled with shredded BBQ plant based chicken, whipped tahini, pickled cucumber, herbed slaw & fries **NF 24**

### CAULI CHEESE FILO PIE

Caramelised cauliflower cheese filo pastry pie, with maple glazed orange kumara & pan-fried greens **NF 26**

### FAJITA TOFU BOWL

Mexican spiced tofu, chargrilled red peppers, smashed avocado, chilli beans, lime & garlic rice, herbed slaw, coriander & chipotle mayo **GF NF 25**

### CHICKEN SALAD

Sweet potato, plant based chicken, pickled cucumber, kale, salad greens, candied walnuts, crispy rosemary, balsamic glaze & coconut dressing **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 25**  
double beef / double cheese 5

### BBQ CHICKEN BURGER

Crumbed BBQ marinated chicken patty, herbed slaw, pickles, mustard & ranch mayo in a brioche bun, with fries **NF 25**

### SWEET POTATO BURGER

Sweet potato & chickpea patty, with herbed slaw, pickled cucumber, lettuce, chipotle mayo & sun-dried tomato olive chutney in a brioche bun, with fries **NF 22**

## Sides

### PAN-FRIED GREENS

Pan-fried seasonal greens with whipped tahini **GF NF AF 12**

### LEBANESE SLAW

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

**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