

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**

BRUSCHETTA

Toasted ciabatta with whipped tahini, olive sun-dried tomato chutney, toasted pepitas & micro radish **GF* NF SF* 16**

GYOZA

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

SYRIAN MEATBALLS

Tamarind plant based meatballs, on mini potato rostis with microgreens **GF NF 14**

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

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 **NF AF 14**

mains

SOUP OF THE DAY

Ask your server for today's flavour, served 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 sauce **GF NF 25**

BANGERS & MASH

Sage & onion Plan*t sausages, creamy garlic mash, pan-fried greens & house gravy **NF 26**

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**

TAHINI NOODLE SALAD

Tahini rice noodle salad with maple glazed orange kumara, roasted kale, herbed slaw & candied walnuts **GF NF* 26**

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**

MASH & GRAVY

Creamy garlic mash with house gravy **NF 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