

DINNER MENU



starters *Please note these will be served as starters unless otherwise requested*

FRIES

Cajun seasoned fries, aioli GF NF 12

POUTINE

Fries with gravy, feta, fried shallots NF 18

OLIVES

Kalamata, Sicilian olives, sun-dried tomatoes GF NF 12

JALAPEÑO POPPERS

Crumbed cheese stuffed jalapeños & ranch mayo GF NF 15

BREADS & DIPS

Toasted ciabatta & souvlaki with house made dips, EVOO, balsamic reduction GF* NF* 16

PAN-FRIED GREENS

Zucchini, broccoli, whipped sesame cream GF NF 14

SPIRULINA DUMPLINGS

Shiitake, vermicelli & mixed veg dumplings, yuzu ponzu dipping sauce NF 15

FALAFEL

Spiced chickpea falafel balls, whipped sesame cream, pomegranate seeds GF NF 16
add flatbread with garlic butter 6

BANG BANG CAULI

Battered bang bang cauli bites, ranch mayo GF NF 15

SCALLION PANCAKE

Spring onion roti with green curry dipping sauce NF 14

CHEF'S PLATTER

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

mains

GREEK SALAD

Tomato, cucumber, pickled red onion, feta, Kalamata olives & Cos with oregano lemon dressing GF NF 19
add souvlaki flatbread with garlic butter NF 6
add plant based chicken NF 6

FACON & EGG PIE

Tofu 'egg', onion & facon in puff pastry, with potato, capers, gherkin & herb salad NF 26

CARBONARA GNOCCHI

Gnocchi in carbonara sauce, with facon & micros GF NF* 27

FISH TACOS (3)

Battered banana blossom, slaw, pico de gallo, ranch mayo, avocado, corn & jalapeño salsa with coriander GF NF 26

OYSTER MUSHROOM TACOS (3)

Shredded 'beef' & oyster mushroom, slaw, maple sriracha, pico de gallo, avocado, corn & jalapeño salsa with coriander GF NF 26

sides

SIDE SALAD

Zucchini ribbons, cucumber, peas, microgreens, mint & lemon dressing GF NF 9

GERMAN POTATO SALAD

Capers, potato, gherkins, red onion, herb dressing GF NF 9

GYROS

Souvlaki bread wrap with plant based chicken, slaw, pickled cucumber, fries, gravy, cheese sauce, sriracha mayo NF 26

BANANA BLOSSOM CURRY

Battered banana blossom, green curry broth, sugar snap peas, Vietnamese mint & coriander salad with shaved coconut GF NF 28
add spring onion roti NF 6

QUESADILLA

Refried beans, feta, cheese sauce & corn, pepper & jalapeño salsa in a flour tortilla, with herbed slaw GF* 22

THAI 'BEEF' SALAD

Shredded marinated beef, Asian slaw, edamame, broccoli, pickled red onion & cucumber, salad greens, shallots, sweet Thai dressing GF NF 27

TACO TUESDAYS!

Three tacos & house beer, wine or juice \$25

FLATBREAD

Toasted flatbread & garlic butter NF 6

SUMMER SLAW

Cabbage, carrot, red onion, herb dressing GF NF 6

BURGER & BEV THURSDAY

Any burger, tap beer, house wine, non alc \$20

burgers

DIRTYBURGER

Plant based 'beef' patty, cheese sauce, caramelised onions, pickles, jalapeños & dirty burger sauce, with fries GF* NF 26
double beef / double cheese 5

THE NASHVILLE BURGER

Buttermilk Southern fried oyster mushroom, miso mayo, sriracha maple sauce, pickled red onion, pickled cucumber & herbed slaw, with fries GF* NF 26

KIWI BURGER

Plant based 'beef patty', cheese, fried tofu 'egg' & yolk sauce, beetroot, pickles, pickled red onion, tomato, ketchup, yellow mustard & lettuce in a sesame bun, with fries & burger sauce GF* NF 27

HAWAIIAN BURGER

Sriracha maple glazed plant based chicken, facon, cheese, grilled pineapple, lettuce & ranch mayo, with fries GF* NF 26

desserts

DEEP FRIED OREOS

Battered oreos & mascarpone NF 12

DUCK ISLAND ICE CREAM

Ask your server for today's flavours GF NF* 12

CHEESECAKE

Ask your server for today's flavour GF NF 14

BROWNIE SUNDAE

Rich chocolate fudge brownie, salted chocolate brownie ice cream, mango coulis, choc sauce, maraschino cherry NF 14

BISCOFF TIRAMISU

Layers of biscoff mascarpone, espresso soaked biscoff biscuits, biscoff crumb, coffee maple sauce NF 14

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 for our allergens chart