

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 | Marinated Kalamata & Sicilian olives & sun-dried tomato GF NF 12

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

PAN-FRIED GREENS | Zucchini, broccoli & peas with whipped sesame cream GF NF 14

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

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

BANG BANG CAULI | Battered cauliflower bites, bang bang sauce, ranch mayo GF NF 15

SCALLION PANCAKE | Spring onion pancake with green curry dipping sauce NF 14

JALAPEÑO POPPERS | Cheese stuffed crumbed jalapeños with ranch mayo GF 15

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 GF NF 6

THAI 'CHICKEN' SALAD | Shredded 'chicken', Asian slaw, edamame, broccoli, pickled red onion & cucumber, salad greens, herbs, crispy shallots, sweet Thai dressing GF NF 27

CARBONARA GNOCCHI | Gnocchi in a carbonara sauce, with bacon bits & microgreens GF NF* 27

TACOS | Choice of:

Battered banana blossom OR Southern fried oyster mushroom with slaw, pico de gallo, avocado, roasted corn salsa & coriander (3) GF* NF 26

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

TACO TUESDAYS!

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

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

QUESADILLA | Toasted flour tortilla with refried beans, feta, cheese sauce & corn, pepper & jalapeño salsa, with herbed slaw GF* 22

FACON & EGG PIE | Tofu 'egg', onion & bacon in puff pastry, with potato, capers, gherkin & herb salad NF 26

SIDES

SIDE SALAD

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

GERMAN POTATO SALAD

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

FLATBREAD

Toasted flatbread & garlic butter NF 6

SUMMER SLAW

Red & white cabbage, carrot, red onion, mint, parsley, lime juice GF NF 6

BURGERS

HAWAIIAN BURGER | Sriracha maple glazed plant based chicken, bacon, cheese, grilled pineapple, lettuce & ranch mayo in a brioche bun, with fries GF* NF 26

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

BURGER & BEV THURSDAY

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

THE NASHVILLE BURGER | Buttermilk Southern fried oyster mushroom, miso mayo, sriracha maple sauce, pickled red onion, pickled cucumber & herbed slaw, in a brioche bun, 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

DESSERTS

DEEP FRIED OREOS | Battered oreos & mascarpone NF 12

BROWNIE SUNDAE | Rich chocolate fudge brownie, mango coulis, salted chocolate brownie ice cream, chocolate sauce, maraschino cherry NF 14

CHEESECAKE | Ask your server for today's flavour GF NF 14

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

DUCK ISLAND ICE CREAM | Ask your server for today's flavours GF NF* 12

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