

# DINNER MENU

Our menu draws inspiration from the world's favourite flavours, all brought together with our signature plant-based touch. Available Monday to Sunday 5pm to 9pm.



## SHARING PLATES

**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, whipped sesame cream GF NF 14

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

**FALAFEL** | Spiced chickpea falafel, whipped sesame cream, pomegranate seeds GF NF 16

add flatbread with garlic butter 6

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

**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

**THAI 'CHICKEN' SALAD** | Sautéed 'chicken', Asian slaw, edamame, broccoli, salad greens, herbs, crispy shallots, spicy Thai dressing GF NF 27

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

**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

**TACO TUESDAYS!**

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

**HARISSA CAULI STEAK** | Roasted harissa cauliflower, miso carrot purée, crispy chickpeas, lao gan ma & cream sauce, micro herb salad GF NF 26

**FACON & EGG PIE** | Tofu 'egg', onion & facon in puff pastry, with German potato salad NF 26

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

**HAWAIIAN BURGER** | Sriracha maple glazed 'chicken', grilled pineapple, facon, cheese, lettuce & ranch mayo, with fries & aioli GF\* NF 26

**THE NASHVILLE BURGER** | Buttermilk Southern fried oyster mushrooms, miso mayo, gochujang & sriracha maple sauce, pickled red onion, pickled cucumber & herbed slaw NF 26

**KIWI BURGER** | Plant based 'beef', fried tofu 'egg', yolk sauce, cheese, beetroot, pickles, pickled red onion, tomato, ketchup, yellow mustard & lettuce in a sesame bun, with fries & burger sauce GF\* NF 28

## SIDES

**GERMAN POTATO SALAD** GF NF 9

Capers, potato, pickles, red onion & herb dressing

**FLATBREAD** NF 6

Toasted flatbread & garlic butter

**SIDE SALAD** GF NF 9

Zucchini ribbons, cucumber, pea, microgreens, mesclun, mint & lemon dressing

## DESSERTS

**DEEP FRIED OREOS** | Fried battered oreos & mascarpone NF 12

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

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

**CHEESECAKE** | Ask your server for today's flavour GF 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 staff to check our allergens chart