



## plant focused menu

### bread

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50 bread selection of ciabatta, rye, sour dough with olive oil, olivani, aged balsamic, dukkah n

15.0 (half) / 18.0 (full)

### starter

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**today's vegetable focused soup 17.0**

served with warm bread & olivani lf

**canterbury buffalo mozzarella 26.0**

vine tomato, basil, balsamic pearls, charcoal sourdough

**warm sicilian olives 17.0**

coriander, lemon, oregano g

**whipped ricotta 26.0**

crisp ciabatta, roast butternut, pickled raisin, rosemary oil

### main

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**beetroot gnocchi 35.0**

basil pesto, peas, beans, feta, pine nuts n

**warm pea & bean salad 34.0**

corn puree, paprika oil, feta crumble

**textures of pumpkin 34.0**

pumpkin puree, roasted butternut, toasted pumpkin seed, basil pesto g

**truffled potato gratin 35.0**

edamame, glazed onion, chimichurri g

### additions

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seasonal leafy greens, pickled onion,

balsamic vinaigrette, spiced walnut crumb g n 15.0

today's seasonally inspired vegetables lf g 15.0

rustic fries, 50 ketchup g df 10.0

triple-cooked agria, béarnaise 14.0

### dessert

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**selection of plant based petits fours 19.0**

### coffee

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**espresso coffees - short black & long black 5.0**

**espresso coffees 5.5**

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

**liqueur coffees 15.0**

### tea 5.0

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english breakfast, earl grey, irish breakfast

### infusions 5.5

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japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

**g** - gluten free **lf** - local food (provincially sourced) **n** - contains nuts **df** - dairy free

for any other dietary restrictions please inform our friendly service team  
as good food takes time please inform us of your time restraints