



plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough, with olive oil, olivani, aged balsamic, dukkah **n** **15 (half) / 18 (full)**

entrée

today's vegetable focused soup **17**
served with warm bread & olivani **lf**

silken tofu **24**
roast pumpkin, crispy chickpea, parsley, dukkah grain bark **df n**

smoked beetroot **23**
whipped goats cheese, rocket pesto, hazelnut, parmesan **n**

shiitake & vegetable gyoza **20**
home-made hot sauce, chili oil, vegan mayo

to follow

pumpkin gnocchi **35**
roasted celeriac, pickled pumpkin, capsicum coulis, parmesan **g n**

warm roast vegetable salad **27**
spinach, quinoa, marinated feta crumble, french dressing **g**

cassoulet **33**
parsnip puree, white bean cassoulet, cherry compote, vegetable crisps **g**

fried eggplant caponata **32**
confit garlic mash, fried eggplant caponata, basil, capsicum coulis, za'atar **g**

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds **g n** **15**

today's seasonally inspired vegetables **lf g** **15**

rustic fries, 50 ketchup **g df** **10**

triple-cooked agria, béarnaise **14**

dessert

apple crumble **19**
served hot with plant-based ice-cream **g df**

coffee

espresso coffees - short black & long black **5.5**

espresso coffees **6.0**
flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

liqueur coffees **15.0**

tea **5.5**

english breakfast, earl grey, irish breakfast

infusions **6.0**

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

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

