



plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough, with olive oil, olivani, aged balsamic, dukkah **n** **16 (half) / 19 (full)**

starter

today's vegetable focused soup **18.0**
served with warm bread & olivani **lf**

tomato & red pepper terrine **28.0**
balsamic mascarpone, basil oil **gf**

burrata **28.0**
grilled sourdough, fig relish, toasted pumpkin seeds, chimichurri

vegetable gyoza **20.0**
vegan mayo, teriyaki sauce

main

roasted tomato & basil ravioli **35.0**
pickled tomato, basil pesto, shaved parmesan, paprika almond crumble **n**

potato & paprika gratin **30.0**
beetroot puree, roasted courgette salsa, pickled cherry tomato, feta **gf**

rocket & pear salad **30.0**
mixed leaves, rocket, poached pear, spiced walnuts, parmesan, balsamic glaze **gf n**

“caesar salad” **29.0**
vegetarian caesar dressing, cos lettuce, crispy tofu, crouton, parmesan

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds **gf n** **15.0**

today's seasonally inspired vegetables **gf lf** **15.0**

rustic fries, 50 ketchup **gf df** **10.0**

dessert

vegan chocolate brownie **19.0**
berry compote, berry sorbet **gf df**

apple & berry crumble **19.0**
plant based ice cream

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, decaf ceylon

infusions **6.0**

jasmine pouchong, chamomile, peppermint, decaf organic ginger lemon, strawberry kiwi, raspberry mojito, organic rooibos, goji berry, decaf vanilla comoro, orange passionfruit

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

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