



plant focused menu

bread

50 bread selection **16 (half) / 19 (full)**
with olive oil, olivani, aged balsamic

starter

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

polenta fries **24.0**
saffron mayonnaise, chili oil gf

whipped ricotta **28.0**
spiced honey, cherry relish, gluten-free bread, garlic oil gf

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

main

kumara & potato gnocchi **36.0**
caramelized onion puree, peas, beans, parmesan,
red chimichurri

spinach & ricotta ravioli **35.0**
red chimichurri, balsamic onion, parmesan

spicy udon noodle salad **33.0**
capsicum, carrot, edamame, tomato, sesame dressing,
coriander, spring onion, crispy chili oil

“caesar salad” **31.0**
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 passionfruit cheesecake **19.0**
mango & peach compote gf df

pear & blueberry crumble **19.0**
cinnamon & ginger crumble, plant-based ice cream

coffee

espresso coffees - short black & long black **5.5**
espresso coffees **6.5**

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

liqueur coffees **15.0**

tea **5.5**

english breakfast, earl grey, decaf ceylon

infusions **6.5**

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

