



summer plant focused dinner

bread

50 bread selection 11.0 or 14.0

with soft butter, greek olive oil, balsamic v

starter

today's vegetable focused soup 15.0

served with warm bread & butter g df v

waiwiri buffalo mozzarella 24.0

nahm jim, rice wafer, hot & sour salad g lf v

tempura zucchini 21.0

pickled shiitake, saffron rouille, tomato tea g v

smoked beetroot salad 19.0

candied walnut, beetroot puree, goats' cheese g lf v

mains

strozzapreti pasta 26.0

rocket pesto, capers, olives, lemon pangrattato df ve n

chermoula hummus 24.0

sumac & date couscous, carrot wafer df v

pan fried gnocchi 25.0

caponata, smoked mushroom, kale lf v

crispy tofu "hanoi style" 24.0

pulled jackfruit salad, kaffir lime, peanut df g ve n

additions

baby spinach, pickled onion, feta, orange,
walnut lf g v n **11.0**

today's inspired vegetables lf g v n **11.0**

rustic fries, truffle mayonnaise, 50 ketchup g df **10.0**

dessert

vanilla bean sponge 16.0

fruit sorbet, peppered strawberry compote, basil g ve

dark chocolate & chilli tart 17.0

milk chocolate mousse, tequila lime sorbet v

**50 selection of house churned
sorbet & ice cream 4.0 per scoop**

50 sweet set 14.5

a selection of hand-made petits fours, constantly evolving

infusions

espresso coffees - short black & long black 5.0

espresso coffees 5.5

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

teas 5.0

infusions 5.5

liqueur coffees 15.0

g - gluten free v - vegetarian ve - vegan 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