



winter plant focused menu

bread

50 bread selection of ciabatta, rye, sour dough 11.0/14.0

greek olive oil, olivani aged balsamic

starter

today's vegetable focused soup 14.0

served with warm bread & olivani lf

chip 'n dip 14.0

polenta chips with chimichurri sauce g

warm greek olives 12.0

coriander, lemon, oregano g

cabbage & mushroom gyoza 15.0

soy sauce, sweet chili

mains

tagliatelle pasta 24.0

napoletana sauce, lemon pangrattato, basil oil, roasted almonds n

baklava baby carrots 22.0

hummus, kalamata caramel, pickled mustard, baby peas, pistachio g n

crispy cauliflower 24.0

parsnip puree, pickled red radish, seasonal greens g

vegan burger 26.0

vegan pattie, chunky fries, asian slaw, 50 ketchup

additions

mesclun, pickled onion, cucumber, tomatoes with pomegranate dressing g 9.0

today's inspired vegetables lf g 10.0

rustic fries, 50 ketchup g 8.0

dessert

spiced caramel pineapple 16.0

sous vide pineapple, nut crumb, pomegranate sorbet g v n

vegan cheesecake 16.0

date & nut crumb, rhubarb, coconut n v g

poached pear 16.0

warm merlot poached pear, ginger crumb g

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