



## plant focused menu

### bread

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**50 bread selection of ciabatta, rye, sour dough 12.0/15.0**  
greek olive oil, olivani aged balsamic

### starter

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**today's vegetable focused soup 16.0**  
served with warm bread & olivani lf

**crispy falafel 18.0**

tzatziki g n

**warm greek olives 14.0**

coriander, lemon, oregano g

**cabbage & mushroom gyoza 16.0**

soy sauce, sweet chili

### mains

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**arrabiata linguine 26.0**

lemon pangrattato, roasted almonds, sautéed seasonal greens n

**pumpkin & lentil rosti 26.0**

hummus, crispy shallots, leafy salad, balsamic vinaigrette

**thousand-layer potatoes 26.0**

pesto, celeriac puree, sautéed seasonal greens g n

**crispy cauliflower 26.0**

dukkah, carrot purée, fried kale n

### additions

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seasonal leafy greens, pickled onion, balsamic dressing g **12.0**

today's inspired vegetables lf g **10.0**

rustic fries, 50 ketchup g **10.0**

### dessert

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**vegan carrot cake 18.0**

spiced walnut, coconut yoghurt n

**poached pear 18.0**

warm merlot poached pear, ginger crumb

**malibu coconut parfait 18.0**

grilled pineapple, coconut tuile, dark chocolate crumb g df

### coffee

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**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**

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english breakfast, earl grey, irish breakfast

**infusions 6.0**

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

**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