



plant focused menu

bread

50 bread selection 11/14
ciabatta, rye, sour dough with greek olive oil, olivani aged balsamic

starter

today's vegetable focused soup 15
served with warm bread & olivani **lf g**

chip n dip 15
polenta chips with pumpkin seeds pesto **g**

warm greek olives 13
coriander, lemon, oregano **g**

cabbage & mushroom gyoza 15
soy sauce, sweet chili

main

strozzapreti pasta 28
napolitana sauce, lemon pangrattato, crispy kale

buckwheat soba 26
onion consommé, sesame bok choy, nori

roasted vegetable medley 25
potato fondant, pickled roasted cauliflower, pumpkin seed pesto

broad bean & chickpea falafel 24
lemon & garlic hummus, rhubarb tomato chutney **g**

additions

autumn leaves, pickled onion, pomegranate, crispy buckwheat **g** 11
today's seasonally inspired vegetables **lf g** 11
rustic fries, 50 ketchup **g** 10

dessert

dark chocolate snicker 17
passionfruit, dulce de leche, coconut crumb **n**

black doris plum pudding 17
poached rhubarb, sea salt crumble, coconut caramel

mulled wine poached pear 17
pineapple granola, meyer lemon sorbet **n**

infusions

espresso coffees - short black & long black 5

espresso coffees flat white, latte, cappuccino, mochaccino,
macchiato, chai latte, hot chocolate 5.5

teas 5

infusions 5.5

liqueur coffees 15

lf - local food (provincially sourced)

g - gluten free

n - contains nuts

df - dairy free

v - vegetarian

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