



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

kumara chips 10.0
sweet chili sauce g

warm greek olives 12.0
coriander, lemon, oregano g

cabbage & mushroom gyoza 15.0
soy sauce, sweet chili

mains

pappardelle pasta 24.0
napoletana sauce, lemon pangrattato, roasted almonds n

falafel 22.0
hummus, crispy shallots, charred cos lettuce, sesame dressing

grilled courgettes 24.0
burnt eggplant puree, slow roast tomato, date caramel g

crispy cauliflower 28.0
crushed avocado, slow roast tomatoes, dukkha

additions

cos lettuce, 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

vegan chocolate cheesecake 16.0
cashew praline, berries medley n

balsamic baked strawberries 16.0
citrus polenta cake, whipped coconut, candied orange n 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