



plant focused menu

bread

50 bread selection 14.0 (half) / 17.0 (full)
greek olive oil, olivani aged balsamic

starter

today's vegetable focused soup 17.0
served with warm bread & olivani lf

crispy falafel 18.0
tzatziki g n

warm greek olives 16.0
coriander, lemon, oregano g

cabbage & mushroom gyoza 18.0
soy sauce, sweet chili

main

orecchiette caponata 26.0
pangrattato, parmesan

moroccan spiced grilled courgette 28.0
crispy chickpea, hummus, chili yoghurt g

pumpkin rosti 28.0
fennel & apple slaw, agria, potato purée g n

grilled heirloom tomato 28.0
cannellini beans hummus, dukkah, seasonal greens,
charred ciabatta n

additions

seasonal leafy greens, pickled onion,
balsamic dressing g **14.0**

today's inspired vegetables lf g **14.0**

rustic fries, 50 ketchup g **10.0**

dessert

poached pear 19.0
spiced brown sugar poached pear with oat &
hazelnut crumb & coconut cream n

lemon cake 19.0
spiced crumb, coconut cream

fresh seasonal fruit platter 18.0

coffee

espresso coffees - short black & long black 5

espresso coffees 5.5

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

liqueur coffees 15.0

tea 5.0

english breakfast, earl grey, irish breakfast

infusions 5.5

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