



Vegan Menu

Starters

Marinated olives, house made sour dough (GF, #) \$9

Spiced hot nuts with Rosemary & pink salt GF, VG \$10

Plates

Spiced tempura cauliflower, chilli caramel,
roasted peanuts GF, DF \$10

Heirloom tomato, pickled beetroot puree, basil oil,
olive crumb \$16

Baked pumpkin & cashew dumplings, toasted hazelnuts,
sage cream sauce \$18

Charred corn & hummus filled zucchini blossoms, Heirloom tomatoes,
beetroot, witlof GF \$29

Dessert

Dark chocolate ganache tart, peanut butter ice cream,
salted nut caramel \$15

Affogato, espresso with coconut sorbet \$10
Add liqueur \$10

Kids

Quinoa & bean burger, carrot ketchup, cashew cheese,
sauerkraut, fries GF, DF, VG \$23