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Plant-based menu

Entrée

Courgette baba ghanoush (v, df)
Tzatziki, beetroot chutney, pita — $21.5

Tomato caprese (v, gf, df)
Tomato, pumpkin seed salsa, balsamic — $18.5

Mains

Baked potato gnocchi (v, df)
Pomodoro sauce, basil pesto, vegan Parmesan — $28.5

Fattoush salad (v, df, gfa)
Falafel, beetroot, orange, red onion, parsley, mint, fried pita, tequila dressing — $32.5

Pumpkin Burger (v, df)
Pumpkin and lentil patty, Brioche bun, avocado, slaw, fries, tomato sauce — $29

Sides

Fries (v, df, gf)
Homestyle fries, tomato sauce — $12

Kumara fries (v, gf, df)
Kumara, sweet chilli — $14

Summer vegetable (v, gf, df)
Wilted summer vegetable — $12

Garden salad (v, gf, df)
Lettuce, carrot, cucumber, tequila dressing — $10

Desserts

Chocolate Dream (v, df)
Chocolate cream, baked filo, hazelnut brittle, passionfruit — $16

Banana bread (v, df)
Warm banana bread, strawberries, vegan ice cream — $16

Fig

Please advise us of any dietary requirements and we will do our best to accommodate.
Please note we use gluten, nuts, and seafood in our kitchen.

v - Vegetarian gf - Gluten free df - Dairy free gfa - Gluten free available dfa - Dairy free available