VEGAN MENU

APPETISER

Cauliflower soup, garlic cream, crisp leek and garlic, parsley oil .................................................. 26
Marinated eggplant, almond cream, chermoula, red elk, mint, shaved almond .............................. 26
Iranian poached fig, fresh fig, sourdough wafer, aged balsamic, petit herbs ................................. 26
Bucatini, pea, shaved broccoli, zucchini flower, garlic, caper, fermented chili ..................... 25/35

MAIN COURSE

Crisp silken tofu, pickled mushroom, baby corn, crisp eschalot, soy mushroom broth .......... 35
Samosa puff pastry, tandoori eggplant, cucumber, basil, mint, almond and cashew sauce ..... 35
Dosa of potato, okra masala, coconut chutney, cashew nut, pickled cucumber, coriander .... 35
Spiced pumpkin, chickpea puree, pomegranate, crisp eggplant, mint ..................................... 35

DESSERT

Raspberry consomme, jelly, meringue, raspberry sorbet, blossoms ........................................... 19
Banana cake, yuzu mousse, sherbet ................................................................................................. 19
Chocolate ‘lamington’, cherry, coconut .......................................................................................... 19

Vegan Friendly wines by the glass and bottle on the Wine List are denoted with =label
12% Surcharge applies on all Public Holidays