

CAFE SYDNEY

PLANT BASED MENU (VEGAN)

APPETISER

Chilled tomato soup, slow cooked cherry truss tomato, summer blossom, chive oil	27
Soba noodle, crispy tofu, ponzu soy, sesame, shallot, shiso	27
Fresh fig, Iranian poached fig, maple dressing, pumpkin seed focaccia	26
Bucatini, pea, shaved broccoli, yellow squash, garlic, caper, fermented chili	25/35

MAIN COURSE

Crisp silken tofu, pickled mushroom, baby corn, crisp eschalot, soy mushroom broth	35
Kipfler potato rogan josh, eggplant, soya bean, mung bean, coriander.....	35
Dosa of potato, okra masala, coconut chutney, cashew nut, pickled cucumber, coriander	35
Cumin spiced pea, crisp brick pastry, pea cream, radish, sprouts.....	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 (V)

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free
15% Surcharge applies on all Public Holidays