

PLANT BASED MENU (Vegan)

APPETISER

Heirloom tomato, smoked tomato, horseradish, caperberry, rocket	29
Zucchini flower, hummus, pickled fennel, cucumber, olive crumb, sesame	29
Chickpea masala, tandoori eggplant, spinach bhaji, mint, radish sprout	29
MAIN COURSE	
Semolina Spaghetti, corn, green pea, zucchini, cavolo nero, salsa verde	38
Mushroom brick pastry mille-feuille, green garlic puree, pickled mushroom, watercress	38
Dosa of potato okra masala, coconut chutney, cashew nut, pickled cucumber	38
DESSERT	
Lemon drizzle cake, poached nashi pear, lemon sorbet	20
Pavlova, passionfruit curd, cream, consommé, fresh fruit	20
Milk chocolate mousse, strawberry, raspberry sorbet	20

Vegan friendly wines by the glass and bottle on the wine list are denoted with ${\mathscr V}$

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

15% Surcharge applies on all Public Holidays