

CAFE SYDNEY

PLANT BASED MENU (Vegan)

APPETISER

Pumpkin & chickpea dolmades, smoked eggplant cream, green olive, fig leaf	27
Chilled tomato & watermelon soup, cucumber, sorrel	29
Leaves, fresh broad bean, pea, radish, crème fraiche, sourdough wafer, soft herbs	29

MAIN COURSE

Carnaroli and pearl barley risotto, asparagus, summer herbs, rye crumb.....	35
Chermoula cauliflower steak, almond cream, crisp eggplant, sumac, lemon.....	35
Roasted Piquello peppers, cous cous, fennel, pine nut, pumpkin seed	35

DESSERT

Raspberry consomme, jelly, meringue, raspberry sorbet, blossoms	19
Blackberry parfait, fresh blackberry, blueberry gel, almond crumb.....	19
Chocolate mousse, mandarin jelly, chocolate glaze	20

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