

## PLANT BASED MENU (Vegan)

## **APPETISER**

Macadamia mozzarella, blood orange, witlof, pickled apple, kumquat, radish, balsamic | 29 Tomato & pepper gazpacho, brulee peach, cucumber, horseradish, mint, lovage oil | 29 Tempura zucchini flower, grilled asparagus, corn, yuzu, pea, avocado | 29

## **MAIN COURSE**

Sweet Sour Eggplant, smoked eggplant cream, radish, crisp eschalot, lemon balm | 38 Fregola, pea, sugar snap, zucchini, radicchio, salsa verde, almond cream | 38 Dosa of Goan curry potato, pea, cauliflower, tofu, tamarind chutney | 38

## **DESSERT**

Lemon drizzle cake, poached nashi pear, lemon sorbet | 22 Pavlova, passionfruit curd, cream, consommé, fresh fruit | 22 Milk chocolate mousse, strawberry, raspberry sorbet | 22

Vegan friendly wines by the glass and bottle on the wine list are denoted with @

Whilst every effort is taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free. 1.5% credit card surcharge applies - 15% Surcharge applies on all Public Holidays