

VEGAN MENU

ENTRÉE

MEZZE

OLIVES, PICKLES, CHARRED VEGETABLES,
RASPBERRY BALSAMIC GLAZE

28

BEETROOT TARTARE

CANDIED PISTACHIO NUTS, CHIOGGIA,
POMEGRANATE DRESSING ^{GF}

24

MARINATED OLIVES

LEMON, GARLIC, ROSEMARY ^{GF}

14

MAIN

MEDITERRANEAN ZUCCHINI

OLIVES, CAPSICUM, RED ONION, GARLIC,
TOMATO BALSAMIC REDUCTION ^{GF}

28

CHARGRILLED BUTTERNUT

SWEET POTATO CURRY, CHILLI, HERBS
NORI + LIME DRESSING, CRISPY SHALLOTS ^{GF}

32

DESSERT

HONEYDEW + CANTALOUPE

CITRUS SORBET, ALMOND PRALINE ^{GF}

17

SIDES

SEASONAL VEGETABLES

16

QUINOA SALAD, BEETS, HERB DRESSING ^{GF}

18

STEAK FRIES ^{GF}

14

BEER BATTERED ONION RINGS

14

CHARGRILLED AUBERGINE,
MISO GLAZE, TOASTED SESAME ^{GF}

16

GF: GLUTEN FREE

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