

Vegan @ Dinner

Tapas/ Entree

Marinated Mixed Olives gfo 6.0

Sweet Potato & Chive Fritter gf 7.5 *Sprout Salad, Chilli Oil*

Tempura Avocado gf 9.5 *Chipotle Relish*

Bruschetta 8.0 *Tomatoes, Basil & Roasted Cashews*
gluten free option add \$2.0

Salad

The Salad Bowl gf 19.5 *Avocado, Spinach, Roast Pumpkin,
Grilled cauliflower, Marinated Cranberries, Pickled Hemp Dressing*

Thai Vegan Salad gf 19.0 *Roasted Peanuts, Spouts, Mixed Leaves,
Pickled Ginger & Spicy Soy Dressing*

Mains

Wilted Greens gf 26.0 *Mixed Seeds, Pumpkin Hummus, Roasted
Hazelnuts, Wild Mushrooms*

Jalapeno & Black Bean Croquettes gf 24.5 *Sesame Crust,
Sweet Potato Mash, Crushed Avocado, Pickled Vegetable Salad*

Lentil Shepard's Pie gf 22.0 *Sweet Potato Mash &
Mixed Leaf Salad*

Sides

Sweet Potato Wedges with Chilli Salt gf 12.0 *Fries* gf 8.0
Steamed Rice gf 5.0 *Steamed Greens* gf 10.0