

# VEGAN MENU

## SMALL PLATES

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SPICED HUMMUS (gf) house-made plantain chips	\$12
GRILLED ASPARAGUS (gf) chargrilled asparagus, tomato confit, saffron emulsion, crunchy chickpeas	\$15
PEAR & APPLE (gfo, cn) Anjou pear, apple, bistro leaves, walnuts, cranberry, rosemary croutons (gfo), pear & white balsamic dressing	\$16
WATERMELON BOWL (gf) watermelon, cherry tomatoes, sun-blush tomatoes, olives, cucumber, red onion, classic vinaigrette	\$14
MANGO TARTARE (gf, cn) mango, red bell pepper, cucumber, asparagus, edamame, Asian nuts, sesame	\$16
FALAFEL & HUMMUS house-made falafels, spiced hummus, black rice, chickpeas, spiced red cabbage, olives, cucumber, lemon tahini dressing	\$16

## LARGE PLATES

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FALAFEL CURRY house-made falafels, coconut spinach curry, cumin rice, poppadum	\$26
VEGETABLE SKEWERS (gf) chargrilled vegetable skewers, black rice & quinoa, miso agave dressing, Kalamata powder	\$24
TACOS (gf) corn tacos, braised red cabbage, sauteed veggies, sour cherries, Korean BBQ sauce	\$22

## SWEET THINGS

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ENGLISH SUMMER (gf) Pimm's strawberries, strawberry sorbet, strawberry 'candy', balsamic reduction	\$10
TROPICAL FRUITS (gf) mango, pineapple, blood orange, mango sorbet, spiced compote, toasted coconut	\$11

(cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available.

Please advise your server of any dietary restrictions prior to ordering.

All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 15% gratuity charge will be added to all checks.