

VEGAN MENU

SMALL PLATES

ROASTED GARLIC HUMMUS (gfo) grilled pita (gfo), crispy chickpeas	\$12
CHARGRILLED ASPARAGUS (gf) chargrilled asparagus spears, peri-peri sauce, toasted almonds	\$15
MUSHROOM BRUSCHETTA (gfo) sauteed garlic mushrooms, balsamic vinegar, crispy capers, bruschetta (gfo)	\$14

SALADS

WATERMELON & ORANGE SALAD (gf, cn) watermelon, torched orange, bistro leaves, mint, sour cherries, candied walnuts, sesame, tamarind dressing	\$18
MANGO SALAD (gf) mango, red bell pepper, cucumber, asparagus, sugar snap peas, red onion, spiced crispy chickpeas, sesame, fresh herbs, serrano chilli, ponzu dressing	\$19

BIGGER PLATES

INDIAN FALAFEL CURRY (gf) house-made falafels, spiced coconut spinach sauce, cumin rice, mango chutney, poppadum	\$26
VEGETABLE LASAGNE rich vegetable & tomato ragu, vegan bechamel sauce	\$24
GNOCCHI PUTTANESCA potato gnocchi, olive and basil tomato sauce, crispy capers, chilli peppers	\$24
BEYOND CHEESEBURGER chargrilled Beyond patty, vegan burger cheese, sticky onion jam, TLP, peri-peri sauce, vegan bun add: fries (gfo) \$6	\$18

TO FINISH

ENGLISH SUMMER (gf) strawberries, strawberry sorbet, strawberry 'candy', balsamic reduction	\$10
FRUIT BOWL (gf) selection of seasonal fruits	\$8

(gf) = gluten free, (gfo) = gluten free option available, (cn) = contains nuts
Please advise your server of any dietary restrictions prior to ordering.

All prices are in C\$: 1 C\$ = 1.25 US\$. For your convenience, a 16% gratuity charge will be added to all checks.