

VEGETARIAN & VEGAN MENU

SMALL PLATES

TRUFFLE MUSHROOM PATE (v, gfo) local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)	\$18
CHARGRILLED ASPARAGUS (ve, gf) chargrilled asparagus spears, roasted red bell pepper peri-peri sauce, toasted almonds	\$15
PEAR & BLUE CHEESE CARPACCIO (v, veo, gf, cn) Anjou pear, Gorgonzola, candied walnuts, dried cranberries, pear & white balsamic dressing	\$18

SALADS

BURRATA (v, gf, cn, cd) fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds	\$19
ASIAN MANGO (ve, gf) mango, red bell pepper, cucumber, asparagus, sugar snap peas, leaves, red onion, sesame, fresh herbs, serrano chilli, agave miso dressing	\$20
WATERMELON & FETA (v, veo, gf) chilled watermelon, feta cheese, frisee, cucumber, mint, dried cranberries, tamarind dressing	\$18

BIGGER PLATES

MUSHROOM RISOTTO (v, cd, gf) local mushrooms, porcini cream, aged parmesan, mushroom garnish	\$29
GRILLED TOFU (ve, gf) chargrilled tofu, bok choy, edamame, sugar snaps, black rice, miso agave sauce	\$29
TERIYAKI STIR-FRY (ve) stir-fry vegetable medley, buckwheat noodles, edamame beans, Asian herbs, teriyaki sauce	\$20
SPAGHETTI PUTTANESCA (ve) classic tomato sauce, black olives, capers, garlic, chilli, <i>spaghetti</i> pasta	\$20
PLANT BURGER (ve, gfo) 6oz vegan burger, onion jam, tomato, lettuce, pickles, BBQ sauce, vegan cheese, vegan bun add: fries \$6	\$19

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option available,
(cn) = contains nuts, (cd) = contains dairy 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 16% gratuity charge will be added to all checks.