

VEGAN MENU



TO START

WARM MARINATED OLIVES - <i>GARLIC, THYME</i>	10
WARMED TURKISH BREAD - <i>EVOO, BALSAMIC, HUMMUS, SEMI DRIED TOMATO PESTO</i>	12
TEMPURA ZUCCHINI FLOWERS - <i>HUMMUS, DILL, FENNEL, CITRUS GLAZE</i>	25

MAINS

MUSHROOM LINGUINE - <i>wild mushrooms, basil pesto, spinach, mock parmesan</i>	33
CRISPY TOFU - <i>chili ginger caramel glaze, asian herbs, crispy shallots, lime, coconut rice</i>	30

SIDES & SALADS

SHOESTRING FRIES - <i>tomato sauce</i>	9
ROAST PUMPKIN	12
STEAMED BROCCOLINI - <i>toasted almonds, confit garlic, evoo</i>	11
PAN-FRIED MUSHROOMS - <i>garlic, thyme, fresh herbs</i>	11
BUTTER BEAN SALAD - <i>plums, lemon dressing</i>	12

DESSERT

COCONUT PANNACOTTA - <i>raspberry sorbet</i>	16
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