

PLANT BASED MENU (VEGAN)

APPETISER

Leek, potato, coconut soup, shaved fresh coconut, lime leaf, mint,ginger	. 27
Baby eggplant, caponata, almond cream, tomato, capers, soft herbs	. 27
Fettuccine pasta, peas, shaved broccoli, garlic, caper seed, fermented chili	/35

MAIN COURSE

Kipfler potato rogan josh, eggplant, soya bean, mung bean, coriander	35
Dosa of cauliflower, okra masala, coconut chutney, cashew nut, pickled cucumber	35
Cumin spiced pea, crisp brick pastry, pea cream, radish, sprouts	35

DESSERT

Raspberry consomme, jelly, meringue, raspberry sorbet, blossoms	19
Banana cake, yuzu mousse, sherbet	19
Chocolate 'lamington', cherry, coconut	20

Vegan Friendly wines by the glass and bottle on the Wine List are denoted with $oldsymbol{\mathscr{V}}$

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free 15% Surcharge applies on all Public Holidays