



# DOCKSIDE

PLANT BASED MENU

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## BRUNCH

(AVAILABLE 11AM-3PM SATURDAY & SUNDAY)

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Scrambled tofu on sourdough toast, hash browns, onion jam, smashed avocado, mushrooms & tomatoes | 36

Vegan duo: tomatoes, hummus & smashed avo on sourdough, served with chia pudding, preserved peach, raspberry & walnut praline | 33

Nasi goreng with kecap manis, bok choy, baby peas, spring onions & tempura broccolini with chilli salt | 29

## ENTREES

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Sharing board: Falafels with coconut yoghurt, crudites, hummus with dukkah, Turkish bread, Wild Chef polenta sticks | 45

Mushroom, truffle & walnut pate, served with beetroot relish, truffle oil & toasted sourdough | 24

Roasted beetroot, Angel feta, pickled veg, truffle paste, blushing pear, rye & walnuts, micro beetroot leaf | 23

Pea risotto with Angel feta burst cherry tomatoes, extra virgin olive oil & pea tendrils | 23 / 33

## MAINS

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Nori-wrapped tempura tofu & thick-cut chips, served with house slaw, lemon, Veesey aioli & tomato sauce | 39

Crumbed vegan "chicken", saffron dressing roasted carrots, chickpeas, wild rocket, quinoa & dried cranberries | 42

Cauliflower, tomato & cashew curry, coconut yoghurt, steamed rice, roasted cashews, micro coriander | 36

## SIDES

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Turkish bread with olive oil | 7

Thick-cut chips, tomato sauce & Veesey aioli | 17

Broccolini with toasted almonds & sea salt | 16

Gem lettuce salad with goddess dressing | 16

## DESSERTS

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Orange & mango vegan crème brulee, with Biscoff cookies & passionfruit & ginger sorbet | 23

Chocolate & boysenberry moussecake, raspberry coulis, coconut yoghurt & salted caramel corn | 23

Chilled makrut lime & coconut rice pudding, mango gel & preserved peach, passionfruit & ginger sorbet | 22