

BRUNCH (AVAILABLE 11AM-3PM SATURDAY & SUNDAY)

Scrambled tofu on sourdough toast, hashbrowns, onion jam, smashed avo, mushrooms & tomatoes | 36

Avocado duo: tomatoes, hummus & smashed avo on sourdough, chia pudding with preserved peach, raspberry sauce & walnuts | 32

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

ENTREES

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

Mushroom, truffle & walnut pate, beetroot & horopito relish, truffle oil, toasted sourdough | 26

Pea risotto with Angel feta, preserved lemon & quinoa, olive oil, pea tendrils | 23/33

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

Water chestnut & mushroom dumplings, savoy, soy, sesame & chilli, shiitake, micro coriander | 22

MAINS

Nori-wrapped tempura tofu & thick-cut chips, with baby gem salad, lemon, Veesey aioli & tomato sauce | 39

Vegan chicken, roasted carrots & Brussels sprouts, chickpeas, wild rocket, cranberries & quinoa, saffron dressing | 39

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

Baked tofu with makrut lime & coconut crust chickpea & lentil stew, preserved lemon & quinoa, herb oil | 37

Plan*t hemp burger with pickles, rocket & tomato relish served with thick-cut chips & Veesey aioli | 32

SIDES

Turkish bread with olive oil 7	Thick-cut chips, tomato sauce & Veesey aioli 17
Broccolini with roasted almonds 16	Gem lettuce with radish & cucumber, lemon dressing 15
Kai Pono beetroot & plum bites, hoisin sauce & Veesey aioli 16	

DESSERTS

Orange & mango vegan crème brulee, whipped coconut, raspberry, preserved peach, coconut rough | 23

Chocolate & berry moussecake, candied orange, coconut yoghurt & salted caramel corn | 23

Chilled makrut lime & coconut rice pudding, with mango gel & tropical fruits, passionfruit & ginger sorbet | 22