

## BRUNCH

(AVAILABLE 11AM-3PM SATURDAY & SUNDAY)

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

Chia duo: tomatoes, hummus & smashed avo on sourdough, served with chia pudding, strawberries, raspberry & walnuts | 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 | 23

Water chestnut & shiitake dumplings, wilted cabbage, soy sauce, sesame & chilli, micro coriander | 22

## MAINS

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

Vegan chicken, goddess dressing roasted carrots, chickpeas, wild rocket, quinoa & dried cranberries | 39

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

Spring pea risotto with Angel Feta, new season asparagus, extra virgin olive oil & pea tendrils | 23 / 33

## SIDES

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Turkish bread with olive oil | 7

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

Broccolini with almonds | 16

Gem lettuce salad, goddess dressing | 15

## DESSERTS

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Orange & mango vegan crème brulee, new season strawberries, coconut yoghurt, coconut rough | 23

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

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