



# DOCKSIDE

## PLANT BASED MENU

### ENTRÉES

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Mushroom, truffle & walnut pate, beetroot & horopito relish, truffle oil, toasted sourdough		18
Pea & Angel parmesan risotto, preserved lemon, zucchini, pine nuts, virgin olive oil		18/32
Roasted Brussels sprouts with puy lentils, pumpkin, cranberries, saffron & orange dressing		18

### MAINS

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Nori-wrapped tempura tofu & chips, served with baby cos, lemon, vegan aioli & tomato sauce		36
Roasted cauliflower, tomato & cashew curry, rice, popadom, coconut yoghurt, micro coriander		32
Soy Meat burger with Angel cheddar, bbq mushrooms, vegan aioli, onion jam & gherkins, with thick cut chips		29
Baked tofu with makrut lime & coconut crust, curried cauliflower, capers, almonds, poached sultanas		37

### SIDES

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Thick-cut chips, tomato sauce & soy milk aioli		12
Rosemary & chilli-spiced polenta chips, soy milk aioli		12.5
Baby cos salad, radish & mint salad with lemon dressing		10

### DESSERTS

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Chia, maple & coconut milk panna cotta, mango gel, kiwifruit, pineapple, passionfruit & ginger sorbet		19
Brownie-bottom boysenberry cheesecake, candied orange, coconut yoghurt & salted caramel corn		20
Orange & mango crème brûlée, whipped coconut, preserved peach, raspberry textures, & coconut rough		19



# DOCKSIDE

## PLANT BASED BRUNCH MENU

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### BRUNCH

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Tofu scramble on sourdough toast, smashed avocado, hash browns, mushrooms & tomatoes		27
Roasted cauliflower, tomato & cashew curry, rice, popadom, coconut yoghurt, micro coriander		32
Nori-wrapped tempura tofu & chips, served with baby cos, lemon, vegan aioli & tomato sauce		34
Soy meat burger with Angel cheddar, bbq mushrooms, vegan aioli, onion jam & gherkins, thick cut chips		29

### SIDES

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Thick-cut chips, tomato sauce & vegan aioli		12
Rosemary & chilli-spiced polenta chips, vegan aioli		12.5
Baby cos, radish & mint salad with lemon dressing		10

### DESSERTS

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Chia, maple & coconut milk panna cotta, mango gel, kiwifruit, pineapple, passionfruit & ginger sorbet		18
Brownie-bottom boysenberry cheesecake, candied orange, coconut yoghurt & salted caramel corn		18
Orange & mango crème brûlée, whipped coconut, preserved peach, raspberry textures, & coconut rough		19



**DOCKSIDE**  
PLANT BASED SET MENU

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**ENTRÉES**

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Mushroom, truffle & walnut pate, beetroot & horopito relish, truffle oil, sourdough toast

Pea & Angel parmesan risotto, preserved lemon, zucchini, pine nuts, virgin olive oil

Roasted Brussels sprouts with pumpkin, puy lentils, cranberries, saffron & orange dressing

**MAINS**

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Nori-wrapped tempura tofu & chips, served with baby cos, lemon, vegan aioli & tomato sauce

Roasted cauliflower, tomato & cashew curry, rice, poppadom, coconut yoghurt, mirco coriander

Soy Meat burger with Angel cheddar, bbq mushrooms, vegan aioli, onion jam & gherkins, thick cut chips

Baked tofu with makrut lime & coconut crust, curried cauliflower, capers, almonds, poached sultanas

**DESSERTS**

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Chia, maple & coconut milk panna cotta, mango gel, kiwifruit, pineapple, passionfruit & ginger sorbet

Brownie-bottom boysenberry cheesecake, candied orange, coconut yoghurt & salted caramel corn

Orange & mango crème brûlée, whipped coconut, preserved peach, raspberry textures, coconut rough