



# 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, fried sage, virgin olive oil		18/32
Brussels sprouts with puy lentils, pumpkin, dried cranberries, saffron & orange dressing		18

### MAINS

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

### SIDES

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Broccolini & green beans, olive oil, sea salt		12
Thick-cut chips, tomato sauce & soy milk aioli		11
Rosemary & chilli-spiced polenta chips, soy milk aioli		12
Baby cos salad, radish & mint salad with lemon dressing		10

### DESSERTS

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Chia, maple & coconut milk panna cotta, mango gel, kiwi, pineapple, passionfruit & ginger sorbet		18
Brownie bottom boysenberry cheesecake, candied orange, coconut yoghurt & salted caramel corn		20
Orange & mango crème brûlée with whipped coconut, raspberry dust, peach & 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, fried sage, virgin olive oil

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

### MAINS

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Tempura nori-wrapped tofu & chips, served with baby cos salad, lemon, soy milk aioli & tomato sauce

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

Beyond Meat burger with Angel cheddar, bbq mushrooms, onion jam, gherkins & soy milk aioli, chips

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

### DESSERTS

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

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

Orange & mango vegan crème brûlée, whipped coconut, peach, raspberry dust, coconut rough



# 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
Mushroom, truffle & walnut pate, beetroot & horopito relish, truffle oil, toasted sourdough		17
Pea risotto, Angel parmesan, pesto, zucchini, cherry tomatoes, pumpkin seeds, preserved lemon		18/32
Tempura nori-wrapped tofu & chips served with baby cos salad, lemon, soy milk aioli & tomato sauce		34
Beyond Meat burger, Angel cheddar, bbq mushrooms, soy milk aioli, onion marmalade & gherkins, thick-cut chips		27

### SIDES

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Broccolini & green beans, olive oil, sea salt		12
Baby potatoes sautéed with garlic & rosemary		10
Thick-cut chips, tomato sauce & soy milk aioli		11
Rosemary & chilli-spiced polenta chips, soy milk aioli		12
Baby cos, radish & mint salad with lemon dressing		10

### DESSERTS

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