

DINNER

SMALL PLATES

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SMOKED HARVEST \$8

Smoked baby corn in lemongrass "husk" with homemade dukkah and aioli



SUMMER MEDLEY \$8

Citrus infused compressed watermelon, rockmelon ribbons and mild pickles topped with basil gel and tarragon oil



AUTUMN ROAST \$8

Oven-roasted beetroot and carrots with lemon ponzu, crushed walnuts and maple syrup



GRILLED MUSHROOM 'SCALLOPS' \$9

Thick cut king oyster mushrooms grilled with snap peas, topped with sun-dried tomatoes, spinach tarragon puree and almonds



GRILLED BROCCOLINI PATCH \$9

Grilled broccolini on a base of sesame tofu puree, topped with basil gel and red pepper flakes



FRIED BRUSSEL SPROUTS \$9

Fried brussel sprouts with apple, thyme and hazelnuts - the perfect sweet and savoury dish to whet your appetite



VEGAN



GLUTEN
FREE



ALLIUM
FREE



CONTAINS
NUTS



CONTAINS
FISH



CONTAINS
MEAT

SUBJECT TO 10% SERVICE CHARGE

MAIN PLATES

CAULIFLOWER BOUQUET ROAST \$10

Oven roasted cauliflower topped with a house special garlic miso sauce and confit leeks



GARDEN RAGU FETTUCCINE \$15

Fettuccine cooked with veggie au jus and finished with our house-made specialty beyond meat™ ragu sauce



BARLEY MUSHROOM RISOTTO \$12

Barley risotto cooked in veggie au jus with shimeji mushrooms, topped with shiitake mushroom shavings and cherry tomatoes



SMOKED TOFU SLAB \$14

Tofu smoked with applewood flakes, caramelized fennel, veggie au jus, and apple gel topped with basil oil and tempura cracklings



EGGPLANT PESTO GRILL \$12

Grilled eggplant with house special pesto, fried capers, confit cherry tomatoes and japanese purple sweet potato mash



MISO CHICKEN BREAST \$17

Chicken breast slow cooked and seared, served with a garlic miso sauce, shimeji mushrooms, mild pickles and topped with fried wakame flakes



BEEF CHEEK CHUNK \$23

Slow cooked and seared beef cheek, confit fennel, roasted potato chips and garnished with watercress from our garden



GRILLED BARRAMUNDI \$20

Grilled barramundi fillet served with tabbouleh, grapes and a sesame tofu puree



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