



VEGAN MENU

ENTRÉE 23

Textures of Jerusalem Artichoke
Macadamia nuts, dukkha seasoning,
herb salsa & oil *(LG,DF,V)*

Spiced Barley Salad
Avocado, carrot, celery, walnuts, Granny Smith apple,
leaves, balsamic dressing *(DF,V)*

MAIN

Carnaroli Rice Risotto 39
Variations of beetroot, fennel, almonds, rocket,
savory yeast flakes *(LG,DF,V)*

Silken Tofu Spring Roll 39
Edamame beans, Asian mushrooms, ponzu,
coriander, rice crisp *(DF,NF,V)*

House-made Potato Gnocchi with Winter Truffle 42
Textures of pumpkin, confit cherry tomatoes,
zucchini, asparagus, garlic chives & flowers *(NF,LG,DF,V)*

DESSERT 18

Mille-feuille
Vegan puff pastry, marinated fresh fruit, fluid gel,
blood orange sorbet *(DF,V,NF)*

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V – Vegetarian, Vegan, DF – free from dairy, NF - no added nuts