

Vegan Menu

Entrée

Grilled Miso-Glazed Eggplant *N*
Sesame Crumble | Pickled Vegetable | Rocket 25

Herb Falafel *N*
Beetroot | Sherry Vinegar | Broad Beans 25

Blanquette dé Légumes *LG*
White Beans | Carrots | Asparagus | Fennel | Velouté 25

Main

Flambée Vegetables *LG*
Pernod | Red Curry Sauce | Rice Pilaf | Pineapple Salsa 58

Braised Chicory *N*
Polenta | Broccolini | Pine Nuts | Orange | Vegan Cheese 52

Gnocchi
Zucchini | Asparagus | Cherry Tomato | Black Truffle 52

Dessert

Chocolate Tart *LG, N*
Cherry | Cashew Nut | Coconut Sorbet 19

Coconut and Berry Bavaoises *LG*
Fresh Fruit | Mixed Berry | Lemon Sorbet 19

LG - Low Gluten, D - Contains Dairy, N - Contains Nuts, V - Vegetarian

All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain.

Please alert our staff with any specific dietary requirements.

Please be advised that a 15% surcharge applies on Public Holidays