

Vegan Menu

Entrée

Grilled Miso-Glazed Eggplant <i>N</i> Sesame Crumble Pickled Vegetables Rocket	25
Heirloom Tomato Salad <i>N</i> Basil Rocket Truffle Balsamic Pine Nut	25
Herb Falafel <i>N</i> Hummus Beetroot Gem Lettuce Sherry Vinegar Broad Beans	25

Main

Flambe Vegetables <i>LG</i> Pernod Red Curry Sauce Rice Pilaf Pineapple Salsa	58
Braised Chicory <i>N</i> Polenta Broccolini Pine Nuts Orange Vegan Cheese	52
Blanquette de Légumes <i>LG</i> White Beans Carrots Asparagus Fennel Velouté Parsley	52
Gnocchi Cherry Tomatoes Zucchini Asparagus Black Truffle	52

Dessert

Chocolate Tart <i>LG, N</i> Cherry Cashew Nut Coconut Sorbet	19
Coconut and Berry Bavaoises <i>LG</i> 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 to food items on Public Holidays