

VEGETARIAN & VEGAN MENU

SMALL PLATES

TRUFFLE MUSHROOM PATE (v, gfo) local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)	\$18
CHARGRILLED ASPARAGUS (ve, gf) chargrilled asparagus spears, peri-peri sauce, toasted almonds	\$15
MUSHROOM BRUSCHETTA (ve, gfo) sauteed garlic mushrooms, balsamic vinegar, crispy capers, bruschetta (gfo)	\$14

SALADS

PEAR & BLUE CHEESE (v, gf, cn) Anjou pear, Gorgonzola, candied walnuts, dried cranberries, pear & white balsamic dressing	\$18
WATERMELON & ORANGE (ve, gf, cn) watermelon, torched orange, bistro leaves, mint, sour cranberries, candied walnuts, sesame, tamarind dressing	\$18
ASIAN MANGO (ve, gf) mango, red bell pepper, cucumber, asparagus, sugar snap peas, leaves, red onion, sesame, fresh herbs, serrano chilli, ponzu dressing	\$19
CAESAR (v, veo, gfo) grilled romaine heart, spiced chickpeas, Caesar dressing, aged-parmesan, herb croutons	\$16

BIGGER PLATES

MUSHROOM RISOTTO (v, cd, gf) local mushrooms, porcini cream, aged parmesan, mushroom garnish	\$29
ASIAN FALAFEL CURRY (ve, gf) house-made falafels, coconut spinach sauce, cumin rice, mango chutney, poppadum	\$26
TERIYAKI STIR-FRY (ve, gf) stir-fry vegetable medley, rice noodles, edamame, Asian herbs, teriyaki sauce	\$26
GNOCCHI PUTTANESCA (ve) potato gnocchi, olive and spicy tomato sauce, crispy capers	\$24

TO FINISH

ETON MESS (gf) strawberries, strawberry sorbet, strawberry 'candy', balsamic reduction	\$10
FRUIT BOWL (gf) selection of seasonal fruits	\$8

(gf) = gluten free, (gfo) = gluten free option available, (cn) = contains nuts, (cd) = contains dairy
Please advise your server of any dietary restrictions prior to ordering.

All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 16% gratuity charge will be added to all checks.