

Vegan A La Carte Menu

Entrees

House made Vegan Turkish bread & lemon oil (v) (ve) 2.5

Hass avocado & Lebanese cucumber tartare, sundried tomatoes
and fresh basil (gf)(v)(ve)18.9

Miso marinated field mushroom served carpaccio style, apple, rocket,
pistachio (gf)(v)(ve) 20.9

Main Courses

Garden peas, slow roasted onions, puffed rice, pickled onions, mint, pea
tendrils and potato chips (gf)(v)(ve)25.9

Pumpkin fondant, cauliflower & coconut puree, sesame roasted kale,
cherry tomatoes, nut & herb soil (v)(ve) 26.9

Palate Cleanser

House made lemon sorbet, hazelnut, mint (gf)(v)(ve)3 ea.

Desserts

Coconut Blueberry “cheesecake”, made with cashew nuts and served
with a walnut & date crumbs (gf)(v)(ve)15

Sorbet Affogato, shot of coffee & Frangelico (gf)(v)(ve) 15