



Vegetarian

Small Plates & Salads

Crusty sourdough
extra virgin olive oil, spiced
balsamic reduction

\$9

Mixed olives
kalamata, green olives, infused
with Mediterranean herbs, tuscan
oil

\$9.5

Herbed garlic bread
lightly grilled, fresh herb

\$9

Golden fried haloumi
watermelon, mixed chili oil
salsa, mint leave

\$24

**Roasted sweet potato & blue
lentil salad**
baked sweet potato, blue
lentils, mesclune lettuce, red
onion, ricotta cheese,
canadian maple & apple
dressing, pecan nuts

\$24

Charred eggplant involtini
fire roasted capsicum &
zucchini, sun dried tomato and
cashew cream, evo drizzle,
micro herbs

\$24

Large Plates & Sides

Carrot & leek arancini
carraway infused carrots,
sauteed leeks arancini, spinach
leave gravy, mustard seeds,
fenugreek, chili, yellow split
peas

\$24

**Baked quinoa & black bean
cakes**
mung beans, purple skin sweet
potato, rainbow chard, sweet
corn, onion, garlic, herbs,
edamame & kale dip

\$26

Fried marinated tofu
chili paste marinated, curried
cauliflower, red lentil, coconut
milk, bolognese, vegan tahini
cream, spice roasted chickpeas

\$26

Steamed green beans
tossed in chili, soy, sesame

\$15

Crushed chat potatoes
new york style, fresh herbs,
seasoned salt

\$15

Shoestring Fries
fresh herbs, mexican chili mayo

\$9.5

