



vegetarian

nibbles

Crusty sourdough

extra virgin olive oil, spiced balsamic reduction

\$9

Herbed garlic bread

lightly grilled, topped with fresh herbs

\$9

Mixed olives

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

\$9.5

cold & hot grazing

Roasted sweet potato & blue lentil salad

baked sweet potato, australian 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

Golden fried haloumi

watermelon, coriander & mint salsa, chilli oil drizzle

\$24

Crushed chat potatoes

new york style, fresh herbs, seasoned salt

\$15

Steamed green beans

tossed in a fresh lemon, lime, ginger, red onion and walnuts bolognese

\$15

Fried marinated tofu

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

\$26

Carrot & leek arancini

caraway 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

