



Vegan Options Spring 2018

Brunch - Available 9-2pm

- Roasted butternut squash, caramelized onion relish on toasted ciabatta - \$14
- Berry and Banana Bowl with toasted quinoa
- Ciabatta:
 - Side Mushroom - \$5
 - Side Tomato - \$5
 - Side Spinach - \$3
 - Hash Brown - \$5

Meals- 11am- 3pm / 5pm – 9pm

- Bread and Dips (olive oil, dukkah, balsamic) - \$16
- Pizza Bread (without cheese or with vegan cheese) - \$17
- Field Mushroom Burger w/ caramelised onion jam, pickles, lettuce and tomato served with steak fries -
- Soup of the day (When available) – \$16
- Warm Vege Salad; honey and balsamic roasted kumara, fennel, shallots, puffed black rice and roasted seeds
Small \$17 / Lrg \$25
- Pizza - garlic oil base, no cheese or vegan cheese, choice of 3 toppings from the menu - \$22

Components – 11 – 3pm / 5pm – 9pm

- Tomato, basil, cucumber and potato – \$10
- Bulgar wheat salad with lettuce, peas and miso vinaigrette – \$10
- Baby Potatoes, pickled cabbage, cress and cider dressing– \$10
- Cauliflower couscous, tabbouleh, sumac and preserved lemon– \$10
- Zucchini, red onion and citrus salad – \$10
- Squash puree and roasted cos lettuce – \$10

Sides – 11am – 3pm / 5pm – 9pm

- Seasonal Blanched greens - \$9
- Garden Salad - \$8
- Steak fries- \$8
- Baby carrots with cardamom salt - \$10

- Ice Berg Lettuce with toasted almonds - \$9

Desserts:

Black Doris Plums - \$7

Berry Sorbet - \$5

Fresh Fruits - \$5

Blueberry compote - \$3