



Vegan/Vegetarian Menu

2 courses \$36 pp/3 courses \$48pp

to start

SWEET POTATO CROQUETTES - caramelized onions, roasted tomato brava sauce

GOAT CHEESE & WILD MUSHROOM CROSTINI - medjool dates

ROASTED BEET & GOAT CHEESE - mesclun, shaved pear, tomato, red onion, pistachio crumble, mandarin, chablis blood orange vinaigrette

BURRATA & HEIRLOOM TOMATO SALAD - arugula, medjool dates, onions, basil, elephant garlic chips

mains

PHO SOUP - crispy tofu, corn capellini, trumpet mushrooms, green shiso leaves, fresno chilis, bean sprouts, veggie miso broth

IMPOSSIBLE PLANT BASED BURGER - cheddar, crispy pickles, lettuce, beefsteak tomato, shaved red onions, mustard-scallion remoulade

BEET INFUSED "DRUNKEN SPAGHETTI" - roasted avocado, wild mushrooms, asparagus, heirloom cherry tomatoes, pistachio crumble, sumac-coconut butter cream

EDAMAME DUMPLINGS - pickled daikon-watermelon radish slaw, sesame crackers, espresso-orange glaze

dessert

SEASONAL FRESH BERRIES - yogurt foam

A SELECTION OF SORBETS