

**PLANT BASED SNACKS + SHARING**

House-smoked olives 12

Thick-cut chips with tomato sauce + vegan aioli 16

Pumpkin + tomato soup, coconut yoghurt + grilled ciabatta 16 / 26

Smoked chipotle sweet potato bites with harissa sauce + coconut yoghurt 19

Witty Tui pastrami + Angel cheddar ciabatta toastie with tomato relish 23

**Grazing Board** – with falafels, roasted peppers, artichokes, smoked olives,  
Witty Tui pastrami, Plan\*t chorizo, Angel feta, fig + pear relish, hummus + ciabatta 49

**PLANT BASED PIZZAS**

*36 each | served on a 12" base with napoli sauce | +3 half n' half | +2 add Angel cheese*

**Ceci** – Broken falafels, baby spinach, Angel feta, roasted red peppers, dukkah, coconut yoghurt

**Piccante** – Plan\*t chorizo, crumbed vegan chicken, roasted pumpkin, red onions, harissa sauce

**Pepe Nero** – Witty Tui pastrami, roasted mushrooms, smoked olives, artichokes, angel parmesan

**PLANT BASED MAINS**

Crumbed vegan chicken, pumpkin, smashed avocado, kale, chickpeas, mushrooms, vegan aioli 36

Beyond Meat soy burger, potato rosti, Angel cheddar, gherkins, tomato relish, vegan aioli + chips 34

Char siu glazed tofu nasi goreng with chilli, beans, baby peas, spring onions, roasted cashews 36

Lager-battered nori-wrapped tofu + thick-cut chips with vegan aioli, tomato sauce + lemon 36

Roasted vegetable salad with pomegranate, quinoa + rocket  
*with crumbed vegan chicken 34 with vegan falafels 33 with Plan\*t chorizo 34*

**PLANT BASED SIDES**

Charred broccolini with vegan aioli 16    House slaw 14

**PLANT BASED DESSERTS**

Orange + mango vegan crème brulee served with berry sorbet + sugar-roasted rhubarb 21

Chocolate + berry vegan moussecake, coconut yoghurt, caramel corn + candied orange 20