

## PLANT BASED MENU

### SNACKS + SHARING

House-smoked olives 12

Thick-cut chips with tomato sauce + vegan aioli 16

Witty Tui pastrami + Angel cheese toastie, kimchi + marie rose sauce 23

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

**Grazing Board** Witty Tui pastrami, Plan\*t chorizo, Angel feta, artichokes, red peppers, smoked olives + sundried tomatoes, relishes + toasted ciabatta 49

### PIZZAS

*36 each / served on a 12" base with napoli sauce | +3 half n' half*

**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

### MAINS

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

Crumbed vegan chicken with saffron risotto, crushed peas, Angel feta, virgin olive oil + tendrils 36

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

Summer vegetable ratatouille, apricot cous cous + rocket

*with crumbed vegan chicken 34   with vegan falafels 33   with Plan\*t chorizo 34*

### SIDES

Charred broccolini with vegan aioli 16   House slaw 14   Lager battered onion rings 7

### DESSERTS

Chilled coconut rice pudding, blackcurrant sauce, berry sorbet, dried raspberries 20

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