

PLANT BASED MENU

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

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

Roasted vegetable salad with pomegranate, quinoa + 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