

BIN44

Restaurant + Bar

PLANT BASED SNACKS

House-smoked Mixed Olives *gf* 12

Thick-cut Chips with Tomato Sauce + Vegan Aioli *df* 14

Smoked Chipotle Sweet Potato Bites with Harissa + Coconut Yoghurt 21

Witty Tui Pastrami + Angel Cheddar Ciabatta Toastie with Tomato Relish 21

Crumbed Vegan Chicken with Chilli, Lime + Coconut Salt, Lemon + Vegan Aioli 24

Grazing Board – with Falafels, Roasted Peppers, Artichokes, Smoked Olives, Witty Tui Pastrami, Plan*t Chorizo, Angel Feta, Fig + Pear Relish, Hummus + Ciabatta 48*

PLANT BASED PIZZAS

35 each | served on a 12" base | +3 half n' half

Ceci – Broken Falafels, Baby Spinach, Angel Feta, Roasted Peppers, Dukkah, Coconut Yoghurt *gfo*

Piccante – Plan*t Chorizo Sausage, Sunfed Vegan Chicken, Sweetcorn, Red Onions, Harissa

Pepe Nero – Witty Tui Pastrami, Button Mushrooms, Smoked Olives, Artichokes, Angel Parmesan

PLANT BASED MAINS

Char Siu Glazed Tofu, Vermicelli, Choi Sim, Sesame Praline, Pickled Carrot + Daikon *gfo* 34

Beyond Meat Burger with Angel Cheddar, Gherkins, Tomato Relish + Vegan Aioli, with Chips *gfo* 29

Lager-battered Nori-wrapped Tofu + Thick-cut Chips served with Vegan Aioli, Ketchup + Lemon *df* 34

Plan*t Chorizo + Mushroom Risotto with Charred Broccolini, EVOO & Enokitake 34

Dukkah-roasted Pumpkin + Quinoa Salad

with crumbed vegan chicken 33 *with vegan falafels* *gf* 32 *with Plan*t chorizo* 32

PLANT BASED SIDES

Fresh Asparagus *gf df* 18 House Slaw *gf df* 14

PLANT BASED DESSERTS

Chilled Coconut Rice Pudding with Sorbet, Strawberries + Cointreau Glaze *gf df* 19

Chocolate & Berry Mousse cake with Candied Orange + Coconut Yoghurt *df* 20

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free
gf = gluten free gfo/ = gluten free option available*