

PLANT BASED SNACKS + SHARING

House-smoked mixed olives 12

Thick-cut chips with tomato sauce + vegan aioli 15

Smoked chipotle sweet potato bites with harissa + coconut yoghurt 19

Witty Tui pastrami + Angel cheddar ciabatta toastie with tomato relish 21

Crumbed vegan chicken with chilli, lime + coconut salt, lemon + vegan aioli 26

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 red peppers, dukkah, coconut yoghurt

Piccante – Plan*t chorizo sausage, Sunfed vegan chicken, sweetcorn, red onions, harissa sauce

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

PLANT BASED MAINS

Char siu glazed tofu, vermicelli, choy sim, sesame praline, pickled carrot + daikon 34

Beyond Meat burger, potato rosti, Angel cheddar, gherkins, tomato relish + vegan aioli, chips 29

Lager-battered nori-wrapped tofu + thick-cut chips with vegan aioli, tomato sauce + lemon 34

Plan*t chorizo + mushroom risotto with charred broccolini, EVOO + sautéed shiitake 32

Roasted vegetable salad with pomegranate, almonds + rocket
*with crumbed vegan chicken 33 with vegan falafels 32 with Plan*t chorizo 32*

PLANT BASED SIDES

Charred broccolini with vegan aioli 16 House slaw 14

PLANT BASED DESSERTS

Chilled coconut rice pudding with berry sorbet, fresh strawberries + Cointreau glaze 19

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