



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 napolli 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

PLANT BASED MAINS

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

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