



PLANT BASED MENU

SNACKS + SHARING

House-smoked olives 12

Thick-cut chips with tomato sauce + vegan aioli 17

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, red peppers, dukkah, coconut yoghurt

Piccante – Plan*t chorizo, crumbed vegan chicken, pumpkin, red onions, harissa sauce

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

MAINS

Char siu 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

Pumpkin, spinach + lentil salad, coconut yoghurt + pickled beetroot
*with crumbed vegan chicken 34 with vegan falafels 33 with Plan*t chorizo 34*

SIDES

Charred broccolini 16

House slaw 14

Onion rings with vegan aioli 7

DESSERTS

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

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