

## PLANT BASED MENU

### SNACKS + SHARING

House-smoked olives 12

Thick-cut chips with tomato sauce + vegan aioli 17

Sweet potato + smoked chipotle bites with rose harissa + coconut yoghurt 19

Witty Tui pastrami + Angel cheese toastie with kimchi + marie rose sauce 23

**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 napolli 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

### MAINS

Char siu tofu nasi goreng with chilli, kecap manis, baby peas, spring onions + cashews 36

Lager-battered nori-wrapped tofu + thick-cut chips with vegan aioli, tomato sauce + lemon 36

Warm salad of roasted root veggies + chickpeas, beetroot + horopito relish + coconut yoghurt  
*with crumbed vegan chicken 34   with falafels 33   with Plan\*t chorizo 34*

### SIDES

Charred broccolini 16

House slaw 14

Onion rings with Veesey aioli 8

### DESSERTS

Warm coconut rice pudding with mango sauce, preserved peach + dried raspberries 20

Chocolate + berry moussecake with coconut yoghurt, caramel corn + candied orange 22