

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 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

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, rocket, 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