

VEGAN MENU

ENTRÉE

MARINATED S.A

OLIVES

sourdough baguette

- 10 -

PORCINI PARFAIT

peppercorn jelly, fig jam,

lavosh, truffle snow

- 17 -

ARANCINI

beetroot, white bean

cheese, chipotle mayo

- 15 -

MAIN

POTATO GNOCCHI

*plant based pork & fennel mince, broccolini,
black olive, green chilli, pickled fennel*

35

KING TRUMPET MUSHROOM SCALLOPS

*house aged shiitake, grilled asparagus, crispy
enoki, aromatic congee*

35

PIZZA

GARLIC FLAT BREAD

14

confit garlic, rosemary, smoked salt

MARGHERITA

18

tomato, basil, olive oil

THE FUNGUY

22

*mushroom, artichoke, caramelised
onion, balsamic reduction, truffle,
rocket*

THE STALLION

25

*plant-based pork, mushroom, potato,
spinach, caramelised onion*

THE SOPRANO (SUPREME)

25

*plant-based pork, napoli, mushroom,
black olive, onion, grilled pineapple*

Plant-based pork & fennel mince

4

All finished with vegan cheese.

SIDES

SPICED CAULIFLOWER

15

*ajo blanco, pomegranate, sweet & salty
seeds*

LOOP GROWER'S GREENS

14

*shiitake & sesame dressing, fried
onion*

SHOESTRING FRIES

10

rosemary salt, aioli

NOT YOUR MUM'S SPROUTS

16

*aged soy mushrooms, maple, smoked
almond, shallot, vegan mozzarella*

DESSERT

CHOC ONSLAUGHT

genache, olive oil semifreddo, raspberry, chambord, choc shards, cocoa soil

- 16 -