

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 -

GARLIC FLAT BREAD
confit garlic, rosemary, smoked salt 14

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

SIDES

SPICED CAULIFLOWER 15
*ajo blanco, pomegranate, sweet & salty
seeds*

SHOESTRING FRIES 10
rosemary salt, aioli

LOOP GROWER'S GREENS 14
*shiitake & sesame dressing, fried
onion*

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 -