

## PLANT-BASED MENU

### *small plates*

WARM S.A OLIVES 10

warm sourdough

ARANCINI 15

beetroot, white bean cheese, chipotle hommus, za'atar

CONFIT POTATO SCALLOPS 14

curried chickpea batter, sauce gribiche

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, mozzarella

### *sides*

BUTTERHEAD LETTUCE 13

black garlic caesar dressing, baked shiitake, lemon

ROASTED BUTTERNUT 13

braised lentils, spiced pumpkin butter, sage

CHOPPED GREENS 13

sesame, shallot oil

### *large plates*

GRILLED KING TRUMPET SCALLOPS 35

risotto milanese, new season peas, preserved citrus

LITTLE ACRE OYSTER MUSHROOM STEAK 37

locally grown, pan seared with garlic, thyme & mustard

### *dessert*

CHOC ONSLAUGHT 17

ganache, olive oil semifreddo, raspberry, passionfruit, choc shards

HANDCRAFTED STRAWBERRY & RHUBARB PIE 16

vegan ice cream

