

## PLANT-BASED MENU

### *small plates*

#### 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

saffron risotto, 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

