

# VEGAN MENU

## TO START

- Spiced Nuts & House Marinated Olives 11  
Toasted Ciabatta, Pumpkin Seed Sour Cream 5pp

## ENTREE

- Salt & Pepper Fried Tofu, Harissa & Citrus Dressing, Cashew & Pear Salad 24  
Heirloom Tomato, Tomato Water, Braised Witloof, Orange Marmalade, Pinenut 23

## MAIN

- Eggplant Parmigiana, Cheese Sauce, Tomato Jam, Burnt Cabbage 39  
Beer Battered Artichoke, Rustic Fries, Seasonal Salad, Tartare 32  
Kumara Croquettes, Chimichurri, Kale & Bean Fricassee, Coconut Yoghurt 38  
Curry Infused Hasselback Potato, Curry Vinaigrette, Cauliflower & Pea, Crispy Lentil & Peanut 38

## DESSERT

- Fudge Cake, Orange Sorbet, Macerated Strawberries, Berry Coulis 19  
Caramelised Banana, Macadamia Milk, Chocolate Sorbet, Roasted Pineapple 19

- + VEUVE CLIQUOT CHAMPAGNE
- + GAIA PROJECT SAUVIGNON BLANC
- + GAIA PROJECT MERLOT