

Vegan Menu

Note: This is a sample menu and subject to change

Executive Chef Restaurant Manager

Ricky Littleton Hannah Littleton

START

Olive & Rosemary Focaccia, Telegraph Hill Olive Oil, Balsamic 6pp
Telegraph Hill Olives and Maud & Harrys Spiced Walnuts 12

ENTREE

Puy Lentil Curry, Coconut Yoghurt Dressing, Heirloom Tomato, Puffed Quinoa 22
Salt & Pepper Tofu, Harissa & Citrus Dressing, Cashew & Pear Salad 22

MAIN

Sweet & Sour Cauliflower, Agria Fries, Seasonal Salad, Tartare, Lemon 32

Corn & Herb Fritter, Cannellini Bean Ragout, Braised Silverbeet, Fennel Jam 39

Panisse, Fava Bean Pesto, Carrot & Anise, Autumn Vegetables 39

Potato Rosti, Watercress & Pea, Radish & Hazelnut Salad 39

TABLE

Agria Fries, Vegan Aioli 13
Grilled Broccolini, Romesco, Burnt Lemon, Almond & Date Gremolata 15
Seasonal Green Salad, Orange Vinaigrette 12

DESSERT

Cocoa & Peanut Mousse, Brûléed Banana, Amaretto Gel 20
Poached Pear, Salted Caramel, Pistachio Brittle 20
House Made Trio of Sorbet, Fresh Seasonal Fruit 18
Black Garlic & 72% Chocolate Truffles 14