



Vegan Menu

Note: This is a sample menu and subject to variations based on seasonal availability

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

Olive & Rosemary Focaccia, Telegraph Hill Olive Oil, Balsamic 6pp

House Marinated Olives and Maud & Harrys Spiced Walnuts 12

ENTREE

Miso Glazed Te Mata Mushroom, Smoked Potato Volute, Golden Raisin Salsa 22

Salt & Pepper Tofu, Harissa & Citrus Dressing, Cashew & Pear Salad 22

MAIN

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

Mushroom & Soy Bourguignon, Confit Garlic Mash, Winter Greens 39

Creamed Saffron Polenta, Shiitake Beignet, Leek Fondue, Vegetable Jus 39

Pumpkin Risotto, Kawakawa Salsa Verde, Poached Pear, Pickled Vegetables 39

TABLE

Agria Fries, Vegan Aioli 13

Coconut & Spice Braised Cabbage, Spinach Fritter, Curry Leaf Mayonnaise 15

Seasonal Market Vegetables, Orange Vinaigrette 13

DESSERT

Cocoa & Peanut Mousse, Brûléed Banana, Amaretto Gel 20

Caramel & Rosemary Roasted Apple, Salted Caramel, Pistachio Brittle 20

House Made Trio of Sorbet, Fresh Seasonal Fruit 18

Black Garlic & 72% Chocolate Truffles 140