

VEGAN PLANT BASED MENU

ENTRÉE

Chipotle spiced slow cooked shredded carrot tacos, corn tortilla, avocado, chilli, lime charred corn salsa \$15

Lentil & Eggplant cannoli, basil, tomato, macadamia nut ricotta \$15

Roasted cauliflower, olives, almonds, kale, lemon preserve dressing \$15

Zucchini, pumpkin & quinoa fritter, beetroot hummus, rocket \$15

MAIN

Margret River lupin tempeh, coconut rice, satay sauce, bok choy, bean shoot & coriander salad \$30

Thai coconut curry, sweet potato, choy sum, cashew nuts, wild rice \$29

Marinated mushrooms, seasonal beans, potato puree, thyme & garlic evoo \$30

Tofu steaks, tahini sauce, quinoa, seasonal vegetables \$30

DESSERT

Maple smoked coconut, almonds, dates, coconut chips, coconut sorbet \$13

Blackmatter coffee, walnuts, cacao, dates, chocolate sorbet \$13

Strawberry & cream, coconut cream, almonds, dates, beetroot, strawberry sorbet \$13

Triple chocolate brownie, cacao, walnuts, dates, coconut, raspberry gel, chocolate sorbet \$13

