

CHEF'S SPECIALS

Mediterranean Baked Sweet Potato VEGAN GF \$21

Marinated chickpeas, cherry tomato, Spanish onion, fresh parsley, with a garlic herb sauce

Smokey Beetroot & Frise Salad V GF \$23

Candied walnuts, puy blue lentils, roasted Dutch carrots with a mint labneh

Vegan Pumpkin & Spinach Pizza VEGAN

With Japanese pumpkin puree, spinach, zucchini, mushrooms, fresh basil, Spanish onion, wild rocket, edible flowers & beetroot jam

Thin 13" \$19 Thin 16" \$25 Thin 18" \$35

Eggplant Rollatini V \$25

Rolled eggplant filled with ricotta cheese and fresh herbs, baked in a garlicky tomato sauce, provolone & parmesan cheese with basil cress

Ravioli Spinach & Ricotta V \$18

With a napolitana sauce, fresh basil & shaved Grana Padano cheese

Poached Chicken \$25

Rolled and stuffed with a house made seed mix, with radicchio, Tuscan kale, hard boiled egg, red radish & a black bean mayo

Fried Chicken Burger \$18

With baby gem lettuce, sliced tomato, smokey avocado smash, chipotle mayo and a side of crunchy chips

Twice Cooked Pork Belly \$28

Compressed watermelon & apple, marinated feta cheese, Spanish onion, balsamic glaze & snow pea tendrils

Veal Marsala \$30

With cherry tomato, button mushroom, fresh parsley, cream, served with green beans and buttered potatoes

V=VEGETARIAN GF=GLUTEN FREE

Please no variations to the menu, thank you.