Lunch & Dinner

Small Plates

Mixed Leaf Salad *w. shredded radish, cherry tomatoes & sesame dressing* 13.5
Shiitake Mushroom Balls *w. wasabi mayo & chipotle namjim* 15.5
Edamame & Coconut Moneybags *w. sweet chilli sauce* 16.5
Grilled Mushroom Souvlaki Skewers *w. citrus yoghurt* 18
Kale & Saltbush Gyoza *w. citrus drizzle* 16.5
Steamed Leek & Ginger Dumplings *w. plum sauce* 16.5
Wok-fried Greens *of morning glory & green beans w. chilli & garlic* 18

Medium Plates

Lemon Myrtle Cauliflower Florets *served w. isot pepper sauce, coconut tarator, parsley olive oil drizzle & walnuts (N)* 21
Korean-fried Broccolini *w. sticky sour chilli sauce, toasted coconut & crushed almonds (N)* 20
Zucchini Flowers *filled w. beetroot & truffle cream, served w. wasabi mayo, dijon mustard dressing w. an apple & walnut* salad *(N)* 25
San Choy Bow *w. tofu, bamboo, fresh herbs, peanuts, fried shallots, bean sprouts & chilli (N)* 20
Baked Chipotle Cauliflower *w. butter bean cream & walnut crumbs (N)* 21

Large Plates

Crispy Tofu *w. green papaya, Asian herbs & toasted peanut salad (N)* 22.5
Crispy Edamame-coated Eggplant *w. fried leeks & tom yum sauce* 25
Black Pepper Tofu w. stir fried leeks & jasmine rice 25
Pan-Fried Soy & Ginger King Brown Mushrooms *served w. fresh sugar snap peas, crispy enoki mushroom and a tomato & white bean sauce* 25
Cream Cauliflower, Cashew & Almond Pappardelle *w. charred cavolo nero, chilli basil crumbs & walnuts (N)* 25
Artichoke Calzone *w. confit garlic, olive oil, house made cashew cheese, olives & watercress (N)* 25

Desserts

Warm Chocolate Lava Cake *w. fresh berries & caramel sauce (N -Almonds)* 17
Sticky Date Pudding *w. butterscotch sauce and coconut ice cream* 17
Davidson Plum & Persimmon Crumble *w. coconut ice cream* 17
Almond Frangipane Bougatsa *served w. coconut ice cream & spiced pomegranate syrup (N)* 17
Affogato *coconut ice cream served w. a shot of espresso* ***(add Brookie's Mac (N) + $8)*** 7.5

Gluten-free menu is available on request • Please let our staff know if you have any allergies
(N) – Contains Nuts, please ask wait staff if the dish can be done without

A LA CARTE