



## SMALLS &amp; NIBBLES

Sourdough North Street bread (GFO)	2pp
Cultured housemade vegan 'butter' with smoked sea salt (GF)	4
Housemade 'feta' with marinated olives (GF)	8
Gingin biodynamic olive oil with housemade macadamia native bush dukkah featuring wattleseed, Geraldton wax, lemon myrtle, salt bush and river mint (GF)	6
Mushroom pate with lions mane, shiitake and truffle (GF)	7
Golden turmeric hummus with Moroccan spiced dukkah (GF)	5
Sundried tomato and 'mozzarella' arancini balls with 'ailoli', pesto, olives and capers (GF)	15

Vegan cheeseboard	Smoked 'ricotta' with maple rosemary syrup, sharp 'cheddar', white truffle 'cheese', chilli crusted 'chevre', candied ginger, lemon curd, pickled fennel, sundried tomato jam, sourdough (serves 2) (GFO)	28
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## LARGER

Greens bowl with pesto brown rice, charred broccolini and green beans, kale, fresh and pickled cucumber, sauerkraut, housemade feta, toasted spiced sunflower seeds [add avo +4] (GF)	19
Soba noodles bowl with garlic ginger sauce, charred coralflower, edamame, house-pickled ginger, shredded cabbage, housemade 'yoghurt', scallions, sesame seeds, seaweed	20
Crispy oven-roasted cauliflower steak burger with dill 'cream cheese', rocket, pickled chilli and 'aioli' with a side of sauerkraut and roasted potatoes [add avo +4] (GFO) +\$2	22
Soft stoneground corn tacos topped with spiced hibiscus 'mince', chipotle sauce, cabbage, fresh herbs, pickled onion, housemade 'yoghurt', charred paprika [4pc] (GF)	24
Oven-baked pizza with charred capsicum sauce and pieces, roasted pumpkin, capers, rocket, pesto, housemade 'feta' and chilli oil (GF)	24
Housemade ravioli with 'ricotta', porcini mushroom and spinach filling, homemade sugo, dried olives and fresh basil (GF)	25

## SIDES

Garlic roasted potatoes with herbed 'yoghurt' (GF)	8
Herbed green salad with lemon vinaigrette (GF)	8
Roasted brussel sprouts with housemade chipotle 'aioli' (GF)	8

## HOUSE-MADE ADD ONS

Chilli oil	2	'Aioli'	3
Pickled lemon	2	Avocado	4
Charred broccolini	4	Sauerkraut	3
'Feta'	4	Kimchi	3
'Labneh'	3	Pesto	3
'Yoghurt' dressing	3		

## DESSERTS

PLANT-BASED, SUGAR AND GLUTEN FREE

## FROM THE KITCHEN:

Chocolate mousse, pear and ginger compote, rose petals, mandarin jelly	14
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## CABINET RANGE:

See our cabinet for our daily selection

## TAKE HOME LARDER

Sauerkraut	13
Kimchi	13
'Feta'	15
'Labneh'	13
Cultured 'butter'	13
Coconut 'yoghurt'	13
Native macadamia bush dukkah	15
Pickles	13

All items are dairy free

(GF) = Gluten Free

(GFO) = Gluten Free Option

PLANT-BASED. WHOLEFOODS. LOCAL.

HANDMADE. SEASONAL. SUSTAINABLE. ETHICAL.

