



# MOTHER

## FEED ME MENU

Feast on a hand-picked selection of favourite dishes! 5 shared dishes followed by dessert each

For tables of 2+  
59pp food courses  
79pp with paired drinks

## SMALLS & NIBBLES

<b>Sourdough North Street bread</b> (GFO) +\$1	2pp
<b>Cultured housemade vegan 'butter'</b> with smoked sea salt (GF)	4
<b>Housemade feta</b> with marinated local olives (GF)	8
<b>Gingin biodynamic olive oil with housemade macadamia native bush dukkah</b> featuring wattleseed, river mint, lemon myrtle, Gerladton wax and salt bush (GF)	6
<b>Mushroom pate</b> with shiitake and truffle (GF)	9
<b>Golden turmeric hummus</b> with Moroccan spiced dukkah (GF)	7
<b>Sundried tomato and 'mozzarella' arancini balls</b> with 'aioli', pesto, olives and capers (GF)	16
<b>Vegan cheeseboard:</b> smoked 'ricotta' with maple rosemary syrup, sharp 'cheddar', white truffle 'cheese', chilli crusted 'chevre', candied ginger, lemon curd, pickled fennel, sundried tomato jam, sourdough (GFO) +\$2 (serves 2)	28

## PLATES TO SHARE (RECOMMEND 1.5-2 PLATES PER PERSON WHEN FOLLOWING NIBBLES)

<b>Charred fennel &amp; leek</b> , homemade coconut 'labneh', toasted fennel seeds, mint oil (GF)	16
<b>Eggplant</b> , pickled lemon, salsa verde, 'yoghurt' dressing, chilli oil, toasted almonds (GF)	16
<b>Broccolini</b> , zucchini ribbons, smoked 'ricotta', crispy capers, lemon zest, dill, toasted almonds (GF)	17
<b>Oven-roasted julienne parsnip</b> with creamy walnut pesto, shallots, chilli and lemon (GF)	18
<b>Creamy barley risotto</b> with four mushrooms, thyme and truffle oil	19
<b>Chestnut pappardelle pasta</b> with roast veggies, pesto, lemon zest and almonds (GF)	21
<b>Roasted cauliflower with turmeric tahini sauce</b> , house-pickled chilli, onion and ginger, dried kalamata olives, pistachio crumble (GF)	22
<b>Housemade ravioli</b> with pumpkin, roasted almonds and sage filling and a smokey 'gouda' sauce (GF)	24

## SIDES

<b>Garlic roasted potatoes</b> , herbed 'yoghurt' (GF)	9
<b>Herbed green salad</b> with lemon vinaigrette (GF)	9
<b>Roasted brussel sprouts</b> with housemade chipotle 'aioli' (GF)	9

## DESSERTS

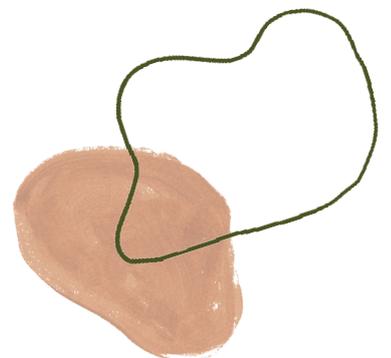
<b>Baked Sicilian cannolo</b> , sweet 'ricotta', passionfruit, pistachio & macadamia crumble (GF)	16
<b>Chocolate mousse</b> , peaches, puffed quinoa, miso sesame crisps, passionfruit jelly (GF)	15
<b>Kaffir lime &amp; coconut 'yoghurt' panna cotta</b> with chamomile infused pineapple (GF)	16

All items are dairy free

(GF) = Gluten Free

(GFO) = Gluten Free Option

PLANT-BASED. WHOLEFOODS. LOCAL.  
HANDMADE. SEASONAL. SUSTAINABLE. ETHICAL.  
PLEASE ADVISE US OF ALLERGIES / INTOLERANCES.





# SUSTAINABILITY

## AT MOTHER

Sustainability and environmental awareness is very real for us and central to our ethos. Every aspect of our business, from the design through to the build and implementation has been evaluated for its greater ecological impact.

We aim to showcase and support positive sustainable practice in the industry. In the kitchen, we consciously practice waste minimisation, plastic policies & composting. Food is stored in airtight containers or covered with reusable silicon flexi-lids, to avoid the use of single use plastic wrap. Throughout the venue, we use environmentally certified cleaning products, eco lighting, recycled paper products and water-wise appliances.

Any waste that is produced is separated and recycled and we have developed relationships with our suppliers to support our environmental efforts.

In store, we serve our drinks with reusable stainless steel straws (this alone saves over 20,000 single-use straws per year from entering the environment from our venue alone). We serve our T/A food in biodegradable packaging and we support customer initiative with a sustainability loyalty card program, rewarding those using BYO cups, plus offer bamboo straws at cost price as an alternative to single-use options. Even our loyalty cards are made from our old menu pages, cut up and stamped ready for an extra lifecycle.

Remaining scrap paper is shredded and made available to customers to use for home compost and similarly excess jars from the kitchen are washed and made available for customers to take home free and repurpose. In the kitchen, we've swapped disposable marker pens for a refillable option and use wooden pencils instead of plastic pens throughout the business.

We choose not to serve bottled water, instead offering filtered still and sparkling water on tap to avoid packaging waste. Leftover table water is poured into buckets and used to water our plants.

Our retail store stocks Perth's largest range of Zero Waste and plastic free lifestyle products to support those looking to minimise their personal waste production and we are almost completely plastic-free in the product lines we choose to stock in store.

And lastly, inline with the latest environmental research by the UN, by choosing plant-based cuisine and reducing our consumption of animal products, we together reduce the significant environmental impact that food choices play on our planet. This, above all else, is the most sustainable choice that we - both as individuals and as a social group - can make, in order to produce the greatest and most immediate impact on lowering carbon emissions, rates of global water consumption and pollution, land degradation and more.

Our longer-term goal is to complete the circle with farming practices to supplement our produce cycle and to be running the venue on solar and renewable energy sources.

Your patronage helps to support our environmental efforts, our sincere thanks.