PLANT BASED

FOR THE TABLE

PUFFED AMARANTH CRISPS
macadamia & cashew dip

FERMENTED CRISP MARKET VEGETABLES
with Australian grown hemp seeds

ENTRÉE

WHIPPED SILKEN TOFU
broad beans, sour lemon, hemp seed dukkah, roasted chilli & garlic

PRESERVED ZUCCHINI
macadamia cream, Demeter Farm spelt, red cos

ROASTED BUTTERNUT PUMPKIN
oat kernels, grilled asparagus, celtuce, barley miso

SWEET GARLIC
sweetcorn, puffed potato, seaweed crisps

MAIN

BLACK QUINOA & POTATO ‘RISOTTO’
spring kales, puffed lemon quinoa

CHARRED DARLING MILLS BABY COS
cashew & malted barley, heirloom vegetables

SPICED GLAZED EGGPLANT
spring peas, pearl barley & mint

HEMP PASTA RIGATONI
wilted spring kales, braised mushrooms, puffed grains

SIDES • 10

WOK TOSSLED SPRING KALE
with chilli, crushed ginger

ROASTED CARISMA POTATOES
slow cooked garlic & spring onions

FLASH FRIED ANCIENT GRAINS
ash grilled babaghanoush

ROASTED CAULIFLOWER
labneh, toasted quinoa

DARLING MILLS HEIRLOOM LETTUCE
lemon, Alto delicate olive oil

MURRAYS RUN TOMATOES
watercress & hemp seed oil

DESSERT

PINEAPPLE & ALMOND TART
scorched agave, white rum & coconut ice cream

SWEET MARKET GARDEN
sweet glazed pumpkin, vanilla candied tomato, carrot sorbet, aerated matcha

POACHED STRAWBERRY
pecan, bitter chocolate fluid gel, dark chocolate ice cream

We care about your dietary needs. Please notify staff of any food allergies.
Please note: a 7.5% discretionary gratuity charge will be added to the bill.