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VEGAN BOTTOMLESS BRUNCH

TO START

PLANT-BASED GREEN
HUMMUS DIP (GFO) (VE)
Chilli oil, lavosh

GREEN COLADA CLEANSE SHOT
Pineapple, spinach, kiwi, coconut

MAIN

POLENTA CAKES (GF) (VE)
Pulled shiitake mushroom, vegan aioli

TURMERIC TOFU SCRAMBLE (VE)
Spinach, tomato chutney, greens,
toasted sourdough

APPLE PIE ELIXIR
Apple cider vinegar, fresh apple,
ginger, agave, cinnamon

SWEET

STICKY DATE PUDDING (VE)
Coconut butterscotch sauce,
pecan coco whip

*Our Menu is 100% Vegan.
If you have any dietary requirements,
please alert staff prior to the
commencement of your meal so we can
cater for your requirements.*

COCKTAILS

LYCHEE MOJITO
UNTIED BLOODY MARY

WINE

LA GIOIOSA PROSECCO SUPERIORE DOCG,
Valdobbiadene, ITA (Vegan)

IL VILLAGIO ORGANIC PINOT GRIGIO DOC,
Venice, ITA (Organic & Vegan)

MARQUIS DE PENNAUTIER ROSÉ,
Languedoc, FRA (Vegan)

ARGENTO CLASSIC MALBEC,
Mendoza, AR (Vegan)

NON-ALCOHOLIC COCKTAILS

SEEDLIP AROMATIC SPRITZ
SEEDLIP WATERMELON SPRITZ