

VEGAN

Brunch

menu

Roasted Pumpkin Dip,
crumbed olive, chilli oil, toasted pumpkin seeds, cassava
crackers (GFO)

BBQ Pulled Shiitake Taco, pickled baby cucumbers,
tortilla (GFO)

Vegan Goat Ash Chevre, spiced roast pear, Szechuan
beetroot puree, salad (VG, GF)

Crispy Cauliflower Bites, vegan buffalo sauce, smoky
coconut dipping sauce, carrot & celery sticks (hot sauce
available on the side - VG, GF)

Raspberry Chocolate Truffle (VG)

Coconut Pannacotta

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