

VEGAN MENU - MAY 24

DELI SIDE SALAD mixed leafy greens, house vinaigrette, toasted pumpkin seeds <i>gf/df/v</i>	8.5
PAPRIKA FRIES shoestrings, tomato relish <i>gf/ve</i>	11.5
CUMIN FLATBREAD served warm, white bean + miso dip <i>ve</i>	11.5
OLIVES elysian foods chilli marinated green olives <i>gf/ve</i>	11.5
PATATAS BRAVAS crispy potatoes, bravas sauce <i>gf/df/v / ve* on request</i>	17.9
GRAINS & GREENS broccoli, beans, seasonal greens, quinoa, buckwheat, sesame+ cashew w a soy, agave nectar & ginger glaze <i>gf/df/ve</i>	24.5
BANG BANG CAULIFLOWER tempura florets of cauliflower covered in our traditional sechuan bang bang sauce <i>df/v / ve on request</i>	27.9
MEZZE PLATTER a selection of housemade dips, olives, housemade pickles, cumin flatbread, seed crackers & toasted nuts <i>Ve</i>	32.5

DESSERT

AFFOGATO deconstructed (of course); fresh espresso, Rush Munro Coconut ice cream, your choice of liqueur: baileys, kahlua, frangelico, amaretto, grand marnier <i>gf</i>	18.9
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