



## VEGAN

BEETROOT CARPACCIO <i>kalamata olive, balsamic, Aquafaba aioli, rocket pesto, candied ginger, shaved cashew cheese, puffed sorghum</i>	R95
POKE BOWL <i>pickled sesame beetroot, cucumber, edamame beans, avocado, carrot, wild rice</i>	R145
VISH & CHIPS <i>chickpea-nori, Pont Neuf potato, Aquafaba sauce tartare</i>	R110/R175
BABY GEM HEART SALAD <i>cauliflower tempura, smoked pepper pesto, toasted pine nuts, soaked sultanas, sherry truffle dressing</i>	R115/R165
RAMEN <i>asian broth, Soba noodle, seasonal vegetable, mushroom barbeque spring roll</i>	R115/R195
MUSHROOM & LENTIL LASAGNE <i>mushroom-lentil bolognese, spinach sheets, soy bechamel, napolitana, cashew grilled cheese</i>	R185
BEETROOT WELLINGTON <i>roasted beetroot, mushroom duxelles, spinach, coconut puff pastry, vegetable jus (20 minutes to prepare)</i>	R215

Triple cooked chips, umami salt R45  
Green garden salad R45

Steamed seasonal vegetables R55  
Steamed basmati rice R45

## Dessert

Orange – Almond Polenta Cake R95  
*orange, dark chocolate sorbet*

Liz McGrath's Chocolate Plate R95  
*passion fruit, granadilla fruit sorbet*

Coconut Sago Pudding R95  
*pineapple, coconut & cinnamon crumb*

Banana Bread Parfait R115  
*caramelised banana, candied walnuts*

Selection of Fruit Sorbets R75

72%Dark Chocolate Tart R95  
*berry flavours*

Sticky Toffee Pudding R110  
*honeycomb, caramel sauce, cashew & coconut ice-cream*