



SALADS

Plant (V)

Roasted Carrot, Chickpea & Haloumi

w Coconut pistachio dukkah, radish, mint, pickled chilli & green tahini yoghurt dressing **(GF)**

Yellow Squash, Heirloom Tomato & Goats Curd

w Pickled radish, red onion, broad beans & basil chimichurri **(GF)**

Beetroot, Pickled Red Cabbage & Paneer

w Candied walnuts, witlof & tahini apple cider vinaigrette **(GF)**

Soba Noodle, Mizuna & Crispy Tofu

w Sugar snaps, soybeans, roasted peanuts, sesame, cucumber, cabbage & rice wine tahini dressing **(VG)**

Harissa Roasted Pumpkin, Wild Rice & Broad Beans

w Roasted almonds, coriander & green tahini yoghurt dressing **(GF)**

Super Greens & Grains Tabbouleh

w Amaranth, quinoa, spelt, freekeh, kale, spinach, silverbeet, watercress, caramelised seeds & tahini apple cider vinaigrette **(VG)**

MINIMUM 6 SERVES
SHARED SIDE SERVES - 6.9

Protein

Crispy Lemongrass Chicken & Cellophane Noodle

w Shredded green cabbage, vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot & sour dressing

Roasted Cauliflower, Chorizo & Black Barley

w Mustard greens, smashed almonds, feta & harissa yoghurt dressing **(GF)**

Sazon Lamb, Black Turtle Bean & Radicchio

w Green beans, endive, coriander & sriracha lime yoghurt dressing **(GF)**

Chimichurri Beef, Spelt & Asparagus

w Fennel, baby capers, rocket & mustard sherry vinaigrette

Turmeric Chicken, Millet & Broccolini

w Silverbeet, roasted pine nuts, pickled red onion & rice wine, soy, ginger dressing **(GF)**

Vietnamese Pork Belly & Rice Stick Noodle

w Pickled daikon, carrot, chilli cucumber, coriander, spring onion & hot mustard, black vinegar & tamarind dressing

MINIMUM 6 SERVES
SHARED SIDE SERVES - 7.9

Dietary Salads

Individual salads can be made on request to meet with specific dietary requirements

Plant Based	14.9
Protein	15.9