



SALADS

Plant (V)

Roasted Carrot, Radish, Wild Rice & Feta
w Blood orange, coconut pistachio dukkah, watercress, mint, pickled chilli & harissa lime yoghurt dressing

Turmeric Roasted Cauliflower, Kale & Millet
w Pickled kohlrabi, caramelised sunflower seeds, coriander & green tahini yoghurt dressing (GF)

Roasted Beetroot, Black Lentil & Goats Curd
w Pickled celeriac, crunchy sprouts, candied walnuts, witlof & tahini apple cider vinaigrette (GF)

Soba Noodle, Mizuna & Crispy Tofu
w Sugar snaps, soybeans, roasted peanuts, sesame, cucumber, cabbage & rice wine soy ginger dressing (VG)

Roasted Pumpkin, Black Barley & Haloumi
w Brussels sprouts, smashed almonds, coriander & horseradish apple cider vinaigrette (GF)

Super Greens & Grains Tabbouleh
w Amaranth, quinoa, spelt, freekeh, kale, spinach, silverbeet, watercress, caramelised seeds & preserved lemon vinaigrette (VG)

MINIMUM 6 SERVES
 SHARED SIDE SERVES - 6.9

Protein

Cumin Lamb, Chickpea & Radicchio
w Wild rice, puffed quinoa, endive, mint, pickled red onion, sumac yoghurt & rice wine tahini dressing (GF)

Korean Chicken, Brown Rice & Green Bean
w Pickled red cabbage, roasted pine nuts, coriander, crispy shallots & gochujang black vinegar dressing (GF)

Crispy Lemongrass Chicken & Cellophane Noodle
w Shredded green cabbage, vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot & sour dressing

Uyghur Beef, Spelt & Black Turtle Bean
w Fennel, broccolini, pickled chilli, rocket & hot mustard, black vinegar & miso vinaigrette

Kipfler Potato, Pickled Fennel & Speck
w Mustard greens, goats curd, crispy capers & horseradish apple cider vinaigrette (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