

# NEW YEARS EVE

## Vegetarian Menu

1<sup>ST</sup>

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

2<sup>ND</sup>

**KARAAGE TOFU** V VG  
miso ranch – asian broth

3<sup>RD</sup>

**SOURDOUGH** V VG  
homemade whipped butter

**TOMATO SALAD** GF V VG  
heirloom tomato – olive – basil –  
pedro ximenez vinegar

4<sup>TH</sup>

**FIG SALAD** V VG  
cashew cheese – mint – rocket

5<sup>TH</sup>

**CAULIFLOWER STEAK** GF V VG  
roast baby carrot & beetroot –  
jerusalem artichoke – chumi churri

**BABY COS** GF V  
witlof – asparagus – grapes – mint

**ROAST BABY POTATOES** GF V VG  
garlic – rosemary – parsley

GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN OPTION

*dishes may contain traces of nuts - please ask our staff  
menu subject to change due to market availability*

*No split bills - thank you*

# NEW YEARS EVE

## Vegan Menu

1<sup>ST</sup>

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

2<sup>ND</sup>

**KARAAGE TOFU** V VG  
miso ranch – asian broth

3<sup>RD</sup>

**SOURDOUGH** V VG  
mount zero olive oil

**TOMATO SALAD** GF V VG  
heirloom tomato – olive – basil –  
pedro ximenez vinegar

4<sup>TH</sup>

**FIG SALAD** V VG  
cashew cheese – mint – rocket

5<sup>TH</sup>

**CAULIFLOWER STEAK** GF V VG  
roast baby carrot & beetroot –  
jerusalem artichoke – chumi churri

**BABY COS** GF V VG  
witlof – asparagus – grapes – mint

**ROAST BABY POTATOES** GF V VG  
garlic – rosemary – parsley

GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN OPTION

*dishes may contain traces of nuts - please ask our staff  
menu subject to change due to market availability*

*No split bills - thank you*