



Vegetarian Dinner Menu

Entrée

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| Fried tofu* Asian BBQ sauce Charred cabbage Buttermilk* Currants <i>GF/DF*/VEG*</i> | 18 |
| Adzuki bean falafel* Nori Sweet & Sour eggplant Quinoa Sesame <i>GF/DF/VEG*</i> | 19 |
| Crispy Chow Mein* Asian mushrooms Wombok Pumpkin <i>GF*/DF/VEG</i> | 20 |

Main

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|---|----|
| Mongolian vegetables Cauliflower Korean rice cake Kale <i>GF/DF/VEG</i> | 32 |
| Pad Thai Wok greens Bean sprouts Cashews Tofu Egg* <i>GF/DF/VEG*</i> | 32 |
| Red curry Radish rosti* Snake beans Pineapple Sweet potato Thai basil <i>GF*/DF</i> | 35 |

Side

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| Green papaya Fennel Snake bean Cashews Sesame <i>GF/DF/VEG</i> | 14 |
| Wok tossed Asian greens Octo vinaigrette Thai basil <i>GF/DF/VEG</i> | 13 |
| Honeysuckle vegetable fried rice* <i>GF/DF/VEG*</i> | 14 |
| Cucumber Black bean Lao gan ma <i>GF/DF/VEG</i> | 13 |
| Steamed jasmine rice <i>GF/DF/VEG</i> | 4 |

To finish

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| Chocolate fudge lamington Strawberry jam Coconut sorbet Caramel granola <i>v</i> | 13 |
| Fried coconut custard Sweet corn Miso butterscotch Cornflakes <i>v</i> | 11 |