



Vegan and Vegetarian Wellness Menu

Starters

Lightly Curried Roasted Pumpkin Soup Veg/Vegan/GF	18
pepitas, roast pumpkin, green onion, maple syrup	
Linguine Veg/Vegan/Gluten free pasta available on request	22
"vegan meat" and lentil Bolognese style sauce, barbecued pulled jackfruit vegan cheese, topped with spicy fried tofu	
Chilled Soba Noodles Veg/Vegan (can be made GF)	22
Toasted sesame seeds, soy, honey and lime dressing, shaved baby carrots, cashews, edamame, shaved radish, scallions and lightly pickled vegetables	
Butter Lettuce Veg/Vegan/GF	18
watermelon, char grilled sweet corn kernels, radish, fine herb, champagne vinaigrette	
Green Goddess Veg/Vegan/GF	22
garden greens, avocado, cucumber, candied hazelnut, herbs, goddess dress	

Mains

Grilled Cauliflower Steak Veg/Vegan/GF	39
toasted almonds, confit tomato, thyme, chimichurri, citrus	
Coconut Red Curry Veg/Vegan/GF	40
tofu, cauliflower, baby carrots, pumpkin, spinach, bell pepper, potatoes, jasmine rice	
Toasted Savory Waffle Veg	40
grilled sweet potato, grilled asparagus, curried yogurt, maple puffed quinoa	

Sides

Jasmine Rice	8
Sauteed Mushrooms, garlic butter and thyme	12
Potato Puree	10
Fries with Truffle and Parmesan	12
Fries	10
Char Grilled Broccolini, olive oil, garlic parmesan	10
Local Peas and Rice	9
Barbeque Sweet Corn with herb and jalapeno butter	8
Char Grilled Vegetables	12
Fried Brussels Sprouts with Sweet Soy and Chili	12
Sweet Potato Fries	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies or dietary restrictions | Prices are listed in US Dollars and are subject to a 12% tax.