

Vegetarian AND VEGAN



SHARE

Sicilian green olives, rosemary, lemon **9.5** vg / df / gf

Warm Gourmet Gannet bread selection, romesco, spiced hummus, dukkha **17** v / vg on request

Polenta fries, truffle aioli, shaved parmesan **14** v / gf

Grilled broccolini, dukkha & feta **13.5** v / gf

SALADS & LARGE PLATES

Sriracha roasted tofu Buddha bowl, black rice, shredded red cabbage, edamame, radish, roasted miso sweet potato & spicy peanut & coconut dressing **21.5** vg / df / gf

Heritage tomato panzanella salad, compressed cucumbers, buffalo mozzarella, sourdough croutons, fresh basil **26** v

Plant based burger, vegan patty, beetroot relish, cos, tomato pickles, vegan aioli, crinkle cut chips **29.5** vg / df / gf on request

Ricotta & herb gnocchi, Whangaparaoa pumpkin puree, green olive salsa, Grana Padano **34** v

PIZZA *Friday - Sunday Only*

Classic margherita, massimo's mozzarella, basil **29** v

Summer squash, sage, goat cheese & pine nuts **30** v

Artichoke, courgette, vegan mozzarella, roquette, EVO **32** vg

SIDES

Rainbow slaw, ranch dressing **9.5** v / gf / vg on request

Crinkle cut fries, aioli **12.5** v / gf / vg on request

Polenta fries, truffle aioli, shaved parmesan **14** v / gf

Grilled broccolini, dukkha & fet **13.5** v / gf / vg on request

Garden salad, cos, tomato, cucumber, radish, red onion, vinaigrette **13.5** vg / gf

DESSERT ALL 15

Roasted stone fruit cobbler, vanilla bean ice cream v

Coconut panna cotta, mango & lime gel, pistachio crumble v

Eton Mess, meringue, berry compote, boysenberry ripple ice cream v

Dark chocolate marquise, balsamic cherry compote, vanilla mascarpone, cocoa tuille v / gf on request

v = vegetarian / vg = vegan / gf = gluten free / df = dairy free

Full kitchen open from 12 noon every day

Food service is staggered, our items are delivered as they're ready