

VEGAN

BEETROOT CARPACCIO | R165

kalamata olive, balsamic, aquafaba aioli, rocket pesto, candied ginger, shaved cashew cheese, puffed sorghum

POKE BOWL | R165

pickled sesame beetroot, cucumber, edamame beans, avocado, carrot, wild rice

VISH & CHIPS | R175

chickpea-nori, pont neuf potato, aquafaba sauce tartare

BABY GEM HEART SALAD | R175

cauliflower tempura, smoked pepper pesto, toasted pine nuts, soaked sultanas, sherry truffle dressing

RAMEN | R195

asian broth, soba noodle, seasonal vegetable, mushroom barbeque spring roll

MUSHROOM & LENTIL LASAGNE | R195

mushroom-lentil bolognese, spinach sheets, soy bechamel, napolitana, cashew grilled cheese

SIDES | R65

TRIPLE COOKED CHIPS - umami salt | STEAMED SEASONAL VEGETABLES
GREEN GARDEN SALAD | STEAMED BASMATI RICE

DESSERTS

ORANGE - ALMOND POLENTA CAKE | R125

orange, dark chocolate sorbet

LIZ MCGRATH'S CHOCOLATE PLATE | R155

passion fruit, granadilla fruit sorbet

COCONUT SAGO PUDDING | R125

pineapple, coconut & cinnamon crumb

BANANA BREAD PARFAIT | R155

caramelised banana, candied walnuts

SELECTION OF FRUIT SORBETS | R65

ask your server for the available selection

72% DARK CHOCOLATE TART | R155

berry flavours

STICKY TOFFEE PUDDING | R125

honeycomb, caramel sauce, cashew & coconut ice-cream