

VEGAN

STARTERS

ANCIENT GRAIN SALAD | R160

baby beetroot, celery, green apple, tomato, avocado*, toasted walnuts, mint, mixed seeds, tamarind dressing

GARDEN ROUTE SALAD | R155

garden root vegetables, calamata olives, mixed lettuce, cucumber, baby tomatoes, avocado*, toasted seeds, mustard vinaigrette

BEETROOT POKE BOWL | R175

avocado*, edamame, red cabbage, cucumber, mango, radish, bean sprouts, pearl couscous, ponzu & sesame dressing

SAFFRON & GARDEN PEA RISOTTO | R165

tenderstem broccoli, toasted sunflower seeds, pearl onions, young carrots

MAINS

BATTERED VISH & CHIPS | R195

homemade tartar sauce, mushy peas, triple cooked chips

VEGETABLE GREEN CURRY | R285

thai spices, coconut, onion & ginger pickle, fragrant sticky rice

CRISPY TEMPURA VEGETABLES | R245

hot vermicelli noodle salad, jalapeño, peanuts, chili jam, lime

MUSHROOM BURGER | R195

mushroom patty, battered onion rings, triple cooked chips
+ avocado* | SQ

CHICKPEA & BUTTERNUT CURRY | R255

steamed white rice, tomato & red onion salsa, poppadom

GRILLED CAULIFLOWER STEAK | R245

roasted beetroot, salsa verde, crispy capers, hummus

SIDES | R65

SEASONAL STEAMED VEGETABLES | STEAMED WHITE RICE
GARDEN SALAD WITH HOUSE VINAIGRETTE | TRIPLE COOKED CHIPS

DESSERTS

DECADENT DARK CHOCOLATE FONDANT | R155

textures of strawberry, sorbet

PINEAPPLE CONSOMMÉ | R145

candied pine, coconut sorbet

FRAGIPANE & SOUR CHERRY TART | R155

toasted almonds, cherry gastrique, vanilla bean sorbet

TRIO OF HANDMADE SORBETS | 135

CHEESE PLATTER | R195

chef's selection of 3 vegan cheeses, homemade preserves, ciabatta melba toast

**avocado - subject to availability*

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Please notify your server if any of the above dietaries apply to you.