

PRIX FIXE

CHOICE OF STARTER, ENTRÉE & DESSERT \$45 ORDERS CANNOT BE SHARED

+ PAIR A GLASS OF WINE WITH EACH COURSE FOR \$25. NOT SURE WHAT TO PAIR? LET US KNOW AND WE CAN HELP!

STARTERS

WARMED OLIVES HOUSE MARINATED | MEDITERRANEAN HERBS (V)(GF) \$6

CHEESE BOARD SELECTION OF THREE ARTISAN CHEESES & ACCOUTREMENTS | TOASTED FOCACCIA (D) \$28 (GF)
+ GF BREAD \$3 + SUB VEGAN CHEESE (N) \$6

CARROT HUMMUS HIBISCUS ONION | RADISH | CARROTS | CUCUMBER | FOCACCIA (V) \$16 + GF BREAD \$3

BURRATA CONFIT WINTER SQUASH | FRESH APPLES | CHIVES | HERB OIL | FOCACCIA (D) \$19 + GF BREAD \$3

VEGGIES & LEAVES

DAILY SOUP ASK YOUR SERVER ABOUT THE SEASONAL SPECIAL, SERVED WITH FOCACCIA (V) \$14

BROCCOLINI CASHEW RICOTTA | LEMON | URFA (V)(N) \$14

SAUTEED MIXED MUSHROOM GARLIC | PARSLEY (GF) \$14

ROSEMARY RED POTATOES (V)(GF) \$9

CAULIFLOWER CACIO E PEPE ROASTED CAULIFLOWER | BLACK PEPPER | PECORINO BUTTER SAUCE (GF)(D) \$16

SPICY KALE CAESAR CRISPY SHALLOTS | TOASTED ALMONDS | ALMOND PARMESAN | AVOCADO | BREADCRUMBS | HARISSA DRESSING \$17 (N)(V)
+ EGG \$3 + TOFU SCRAMBLE (S) \$4

LITTLE GEM SALAD GRANNY SMITH APPLES | FENNEL | AVOCADO | RED ONION | DUKKAH | GREEN GODDESS DRESSING | HERBS (N)(GF)(V) \$17

ENTRÉES

PAD THAI RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUTS | SESAME SEEDS | LIME (N)(S)(GF) \$22

GREEN COCONUT CURRY ROASTED SEASONAL VEGETABLES | CILANTRO | LIME | TOGARASHI CRUNCH | SESAME | PITA (V) \$22 + GF BREAD \$3

POTATO GNOCCHI IMPOSSIBLE™ ITALIAN SAUSAGE | BROCCOLINI | WHITE WINE | FRESNO CHILLIES (V)(S) \$22

MUSHROOM & SQUASH CARBONARA ZUCCHINI NOODLES | CRISPY RICE 'BACON' | KALE | ROASTED MUSHROOMS | BABY SPINACH
CASHEW RICOTTA | BREADCRUMBS (V)(S)(N) \$19

CLASSIC BUTCHER'S BURGER BEET & AKUA KELP PATTY™ | TOMATO | ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON
BRIOCHE BUN | TRUFFLE CHIPS \$20 (D) + EGG \$3 + AVOCADO \$4 + RICE PAPER BACON \$3 + VEGAN CHEDDAR \$3 + PICKLED CHILI \$2
+ GF BREAD \$3

STONE OVEN PIZZAS

SUB VEGAN MOZZERELLA, CASHEW RICOTTA OR BURRATA (D) + 3

MARGHERITA CAULIFLOWER CRUST | HOUSE MADE RED SAUCE | MOZZARELLA | BASIL (D)(GF) \$16

MIXED MUSHROOM CAULIFLOWER CRUST | CARAMELIZED ONION | MOZZARELLA | ARUGULA | WHITE TRUFFLE OIL (D)(GF) \$19

* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY*

*WE SOURCE FROM LOCAL & ORGANIC FARMS, OUR MENU IS 100% VEGETARIAN. AND WE HAVE MANY VEGAN & GLUTEN-FREE OPTIONS.

*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

