

Vegetarian Dishes From Anywhere



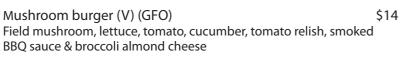
Snacks & Small Plates

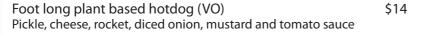
Soup of the day with crusty bread (V, GFO)		\$7
Bang Bang plant based popcorn chicken & I	ime mayo (V) \$7
Salt n pepper plant based calamari with tart	tare sauce (\	V) \$7
Bruschetta on a toasted croissant (VO, GFO)		\$7
Cauliflower and broccoli falafel (VO, GFO)		\$7
Wedges with sweet chilli & sour cream (V)		\$6
House garden salad & lemon & balsamic (V,	GF)	\$8
Asian ginger soy vegetables		\$11
Sweet potato chips (V,GF)	Sml \$8	Lrg \$6



All Day Mains

Chicken caesar salad (V) Crispy bacon, croutons, vegan cheese, cos lettuce, dressing	\$13
Works burger (GFO) Plant based patty, caramelised onion, beetroot, lettuce, tomato, pi egg, Jarlsberg cheese, smokey bbq, chipotle mayo on a charcoal ac brioche bun	







Mexican

Mexican	
Nachos (V, GF) Corn chips, mexicana beans & guacamole,	\$13
Tacos x 3 (GF, V) Plant based chicken, guacamole, corn salsa, turmeric dressing or	\$12
plant based pulled pork, asian slaw, siracha mayo, hoison and sesa dressing (V)	ime







Pizza

Hawaiian (VO, GFO) Napoli, plant based ham, pineapple & oregano	\$14
Margarita (VO, GFO) Cherry tomatoes, fresh basil & pizza cheese	\$12.9
Cajun chicken (VO, GFO) Plant based chicken, spinach, mushrooms, onion, fried potatoes & sweet and sour cream	\$16
Peking duck (VO) Plant based Peking duck, hoisin, cheese, spinach & mushrooms	\$16
Pepperoni (VO, GFO) Plant based spiced sausage, BBQ base & chilli	\$14

Pasta

eef lasagne raditionally made with plant based mince, red wine, rich tomato béchamel sauce layered in pasta sheets. Served with garden alad	\$16
hicken & pumpkin lasagne ayers of pumpkin, plant based chicken, spinach & béchamel sauce rith garden salad	\$16 e. Serve
paghetti bolognaise (GFO, V) raditional bolognaise made with plant based mince & fresh basil	\$15
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Spaghetti carbonara with funghi \$16 Plant based ham, onion, garlic, mushroom in a creamy pepper sauce with Parmesan & egg

Risotto (GF,VO) \$16 Plant based Chicken, pumpkin, goats cheese, sage & cashew nut

Oriental

Combination laska (V,GF) Chicken and prawns, rice noodles, Tofu, fresh vegetables in a creat coconut base	\$14 my
Yellow chicken curry (V) Served with pappadums and mint yoghurt	\$13
Taiwanese fried rice (V,GF) Served with plant based BBQ pork and vegetables	\$14
Stir fried Hokkien noodles (V) Served with plant based BBQ pork and vegetables	\$15
Sizzling signature plate (GFO,VO) Choice of pepper steak or chicken Teriyaki Served with Asian vegetables, fried eggs and rice	\$18

VG - Vegan

VGO - Vegan option available on request

GF - Gluten free

Fully Licensed Café & Bar

GFO - Gluten free option available on request