



Vegetarian & Vegan

Menu

Starters

SESAME CAULIFLOWER NUGGETS (DF, HF, VE) | R125

chilli tomato jam, tahini cream, spring onion, coriander

BUTTERNUT GNOCCHI (DF, VE, HF, N) | R105

crispy chickpeas, masala sauce, zucchini, salted cashew, coconut yoghurt

TEXTURES OF MUSHROOM & VEGAN GOAT CHEESE (VE, GF-SA, DF-SA, S) | R165

spinach, bulgar wheat, grapefruit, pumpkin seeds, shallot rosemary vinaigrette

Main Course

GEM SQUASH RISOTTO (VE, HF, DF) | R195

leeks, spinach, coconut butter, pickled pecan nuts, vegan cheese, leek oil

MUSHROOM MISO BROTH (VE, GF, DF, S) | R220

rice noodles, spice baked tofu, carrot, mange tout, ginger sesame oil, coriander salad

BEETROOT & BEAN BURGER (VE, DF, HF) | R135

charcoal bun, smashed avo, tomato, eggless mayo, grilled onions, smoked aubergine crunch

Desserts

BLACK FOREST SLICE (N, DF, GF, HF) | R105

brownie, cherry compote, chocolate coconut ganache, cherry ice cream

ALMOND & APRICOT ROULADE (N, DF, HF) | R90

vanilla sponge, almond cream, apricot gel, coconut lime sorbet

ETON MESS (GF, DF, S, HF) | R95

berry compote, eggless meringue, seed brittle, strawberry sorbet, vanilla yoghurt