



Vegetarian Options

House made Artisan bread with hand churned butter \$7

Beetroot & quinoa risotto, charred haloumi, zucchini, parsley dressing \$16

Tilba haloumi, Tomakin organic pumpkin \$16/\$31

Puffed burghul & sunflower seeds, Tilba yoghurt tahini dressing,

Whale Garden parsley, charred eggplant

Vegan Options

House made Artisan bread with olive oil & balsamic vinegar \$7

Beetroot & quinoa risotto, zucchini, parsley dressing \$16/\$31

Robertson potato gnocchi, roasted Termeil mushrooms, consommé \$17/\$34

Tomakin organic pumpkin, \$15/\$30

Charred eggplant, puffed burghul & sunflower seeds, Whale Garden mint & parsley

Strawberry & bitters sorbet ♡ Coconut & vanilla bean sorbet \$4 per scoop