



## Vegetarian Menu

(v) – Vegan Option Available

### Breakfast

- White, Wholegrain or Dark Rye sourdough toast available -

Eggs Florentine – English muffin, poached eggs, greens, hollandaise 24

Wild mushroom omelette, parmesan, miso, porcini puree, toast 23

Marsala fried haloumi, potato and macadamia hash, poached eggs, kasundi 24

Spiced avocado smash, wood smoked mozzarella, rye toast 24

Buttermilk pancakes, raspberry compote, caramelised white chocolate, chantilly cream 21

Curried tofu scramble, onion and fennel compote, zhoug, toast (v) 22

Eggs your way, toast, cultured butter 18

### Lunch

#### Starter

Garlic butter ciabatta, raclette 12

#### The following can be made as an Entrée or Main

Spaghetti, arrabbiata, blistered cherry tomatoes, parsley (v) 22 / 30

Cauliflower risotto, black garlic, truffle butter, comte 24 / 32

Seared tofu, egg yolk puree, glazed butternut, kimchi (v) 22 / 30

Haloumi, parsnip puree, roast napa cabbage 22 / 30

#### Sides 12 each

Hand cut fries, aioli, parmesan (v)

Shaved cabbage and fennel salad, macadamia, aged balsamic (v)

Butternut pumpkin, brown butter, yuzu kosho (v)

Newcastle Greens leaves, green goddess dressing (v)

#### Dessert

Chocolate sorbet, sour cherry, red fruits (v) 16