

## ... PLANT BASED / VEGAN ...

*A collaboration between our chefs, farmers and growers all sourced locally between Western Sydney, the Blue Mountains and the highland surrounds.*

### DINNER

Two courses 90  
Three courses 115

### • ENTRÉE •

Chickpea fermented freekeh, sweet garlic, micro tatsoi leaves, wild rice crisp sorrel oil  
Burnt onion dashi, silken raw almond milk tofu, marinated wood ear, sea lettuce, puffed red quinoa  
Sour Mexican cucumbers, pickled tomatoes, shiso kimchi, soy  
Organic black barley, grilled brassicas, shaved raw fennel, lemon jam, romesco sauce

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### • MAIN •

Salt baked celeriac, dashi braised baby vegetables, beach bananas, fat hen leaves  
Onion tahini, wild rice and toasted spelt, slow roasted Jerusalem artichokes, baby leeks  
Shiro miso glazed baby eggplant, piquillo kosho, charred Summer squash,  
puffed organic brown basmati rice  
Hand rolled buckwheat cavatelli, wilted local Summer kales, chestnut mushrooms, creamed cashew

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### • DESSERT •

Sweet vegan market vegetable plate  
Cold set "dirty chai"  
Roasted spiced black figs, bitter chocolate and almond milk icecream

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### SIDES 12

Flash fried ancient grains, charred sugarloaf cabbage  
Cumin roasted cauliflower, sorrel oil, puffed brown rice  
Iceberg salad, romesco dressing, shaved brasil nuts  
Wok tossed beans & broccolini, ginger & chilli  
Roasted carisma potatoes, garlic & spring onions

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.