

VEGAN MENU

GARDEN ROUTE SALAD | R125

garden root vegetables, calamata olives, mixed lettuce, cucumber, baby tomatoes, avocado, toasted seeds, mustard vinaigrette, vegan blue cheese

GRILLED PINEAPPLE & QUINOA SALAD | R130

quinoa, grilled pineapple, peppers, cherry tomatoes, sultanas, pickled cucumber, shaved radish, beetroot, vegan cheddar, toasted walnut, organic rocket, cumin vinaigrette

EAST MEETS WEST CLUB SANDWICH | R120

sautéed mixed bell peppers, grilled baby marrow, vegan mozzarella cheese smashed avocado, toasted nori, pickled ginger, side fries, boutique salad

SESAME FRIED RICE NOODLES | R150

sesame fried rice noodles, ponzu seared summer greens, charred onions, roast baby tomatoes, kimchi

GARDEN VEGETABLE & LENTIL CURRY | R225

seasonal garden vegetables, lentils, malay coconut curry, sticky cashew nut rice, poppadum, pineapple salsa, pickled cucumber

TRUFFLED MUSHROOM RISOTTO | R175

truffled mushroom risotto, grilled fine beans, sautéed mushrooms, baby marrow, vegan black pepper chevin crumble, toasted cashew

SIDES

triple cooked fries	mixed garden vegetables	beer battered onion rings	cajun sweet potato wedges
R55	R55	R55	R55

SIDES

TRIO OF SORBET | R95

selection of fruit sorbets

PEANUT BUTTER & DATE TART | R125

ground almond, 72% dark chocolate, grilled seasonal stone fruit, chocolate shards, chocolate soil, peach sorbet

LEMON & POLENTA CAKE | R85

candied citrus, orange, toasted coconut crumble, dark chocolate sorbet

3 CHEESE PLATTER | R205

chefs' selection of 3 vegan cheeses, homemade preserves, ciabatta melba toast