

VEGAN BREAKFAST/LUNCH

BREAKFAST FROM 7.30AM – 3PM

Midnight Baker toast raspberry jam & peanut butter [GF]	10
Superfood bowl mandarin, mango, coconut, banana, lime, cocoa nibs, activated seeds [GF]	17
Warm chai oats poached ginger pears, date caramel, almonds, almond milk [GF]	17
The 'Un-commoner' braised beans, sauteed mushrooms, crispy pesto potatoes, toasted ciabatta, tomato kasundi, sauerkraut*	24

LUNCH FROM 11AM – 3PM

Gado Gado bowl butternut, red rice, sprouted beans, carrot, radish, tempeh, peanut sauce [GF]	22
Warm potato salad radicchio, green lentils, beetroot, baby potatoes, lemon & olive salsa [GF]	20
Greenie bowl rocket, cress, edamame, avocado, broccolini, quinoa, garden pesto [GF]	20
Sauteed mushrooms Porcini sauteed mushrooms, garden pesto, crispy cavolo, walnuts, toasted rye*	22

ADD

Midnight Baker Freedom loaf [GF]	2
sauerkraut / crispy pesto potatoes/ sauteed mushrooms	4

VEGAN DINNER

SHARE PLATES FROM 3PM

Beetroot hummus olives, lavosh, dukkah*	10
Potato skins rosemary salt, ketchup [GF]	9
Fried Cauliflower crispy tortilla, lime pickle, tamarind sauce [GF]	14

PLATES FROM 5PM

Gado Gado bowl butternut, red rice, sprouted beans, carrot, radish, tempeh, peanut sauce [GF]	22
Warm potato salad radicchio, green lentils, beetroot, baby potatoes, lemon & olive salsa [GF]	20
Persian butternut roasted butternut, cauliflower and wild rice pilaf, date vinaigrette, dukkah [GF]	26

ADD

pear, fennel, cavolo nero and pinenut slaw [GF]	9
crispy potatoes, garden pesto [GF]	9

SWEET

ask your waiter about our desserts

[GF] gluten free * gluten free on request
Please notify your waiter if you have a food allergy so we can best accommodate you.