

# VEGAN MENU

## BREAKFAST FROM 8AM – 3PM

---

Midnight Baker toast raspberry jam & peanut butter [GF]	10
Superfood bowl feijoa, mango, coconut, banana, matcha, cocoa nibs, activated seeds [GF]	17
Tahini granola raspberry & rhubarb, coconut yoghurt, apple	16
The 'Un-commoner' braised beans, roast mushrooms, crispy potatoes, roast tomato, toasted rye, harissa*	24

## SIDES

---

Midnight Baker Freedom loaf [GF]	2
sauerkraut / avocado / roast tomato / pesto potatoes / roast mushrooms	4

## LUNCH FROM 11AM – 3PM

---

Gado Gado bowl butternut, red rice, sprouted beans, carrot, radish, tempeh, peanut sauce [GF]	22
Grilled eggplant baba ganoush, chermoula eggplant, fennel, cauliflower & herb 'couscous' [GF]	22
Greenie bowl rocket, cress, edamame, avocado, broccolini, quinoa, garden pesto [GF]	20
Roast Mushrooms Porcini roast mushrooms, garden pesto, crispy cavolo, walnuts, toasted rye*	22

[GF] gluten free \* gluten free on request

Please notify your waiter if you have a food allergy so we can best accommodate you.

## IN BETWEEN FROM 3PM – 5PM

---

Beetroot hummus olives, lavosh, dukkah*	10
Potato skins rosemary salt, ketchup [GF]	9

## CHEF'S SELECTION FROM 5PM – 9PM

---

A selection of our favourites for the table	55pp / 65pp
---	-------------

## SMALLER FROM 5PM – 9PM

---

Beetroot hummus olives, lavosh, dukkah*	10
Potato skins rosemary salt, ketchup [GF]	9
Black bean tostada corn tortilla, roast butternut, avocado, chilli, lime [GF]	14

## LARGER FROM 5PM – 9PM

---

Gado Gado bowl butternut, red rice, sprouted beans, carrot, radish, tempeh, peanut sauce [GF]	22
Grilled eggplant baba ganoush, chermoula eggplant, fennel, cauliflower & herb 'couscous' [GF]	22
Skordalia & harissa carrots skordalia, tomato & red pepper salad, charred carrots, harissa [GF]	30

## ADD

---

Citrus slaw with red cabbage, fennel, beetroot [GF]	9
Roasted butternut with almonds, date vinaigrette, labneh [GF]	9
Crispy potatoes, garden pesto [GF]	9