



# Dinner

available from 6pm  
drinks not included

## Start

home-brewed kombucha shot and daily vegan appetizer  
probiotic drink on arrival to enhance gut health, aid digestion, and boost immunity  
daily vegan, dairy free and gluten free appetizer

## Mains — all of our dishes are homemade by our multi-cultural team using fresh local ingredients

### **pulled beef brisket**

roasted potatoes, chargrilled cabbage, pickled cauliflower & chimichurri sauce (best paired with saint clair cabernet merlot, or syrah) [gf, df]

### **middle eastern lamb** [gf, df]

cannellini bean purée, mixed salad, crunchy roasted chickpeas, and moroccan chermoula (best paired with pinot noir)

### **mediterranean pulled chicken bowl** [gf, df]

millet tabbouleh, tahini sauce, and pickled onions (best paired with greywacke sauvignon blanc)

### **fish of the day** [gf, df]

Served red curry, jasmine coconut rice, carrot raita, and crispy kale (best paired with chardonnay)

### **falafel plate** [df, v, gf]

chargrilled cauliflower and broccoli, served with curry hummus, tzatziki, and gluten free spinach tortilla chips (best paired with opawa pinot gris) [df, gf, v]

**All served with a side salad of the day to share    Add Bread \$5 (recommended if you are very hungry)**

## Dessert — Please order at the same time as your mains

**matcha chocolate soufflé** [gf] — vanilla ice cream and matcha crumble (best paired with tayberry liqueur)

**saffron poached pear** [gf, df, vg] — macadamia crumble and coconut yoghurt (best paired with gewurztraminer \*contains nuts)

**sticky date pudding** [gf,v]— vanilla ice cream, orange caramel sauce, and pecan nuts \*contains nuts

**cheese board** [gf,v]— evansdale cumin, evansdale ruby bay, and whitestone brie, homemade seed crackers, and mango chutney. (best served with port)

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free

\*Please advise the waiting team if you have any allergies