

	Jamaican Patties ————————————————————————————————————	16
	Flaky golden pastry filled with seasoned Impossible tm mince. Served with a side of curried pineapple chutney.	
	Pistachio ————————————————————————————————————	16
	Pistachio crusted charred brussels sprouts in a creamy béchamel. Topped with seitan pancetta, house-made parmesan, and pistachio.	
	Baked BrieEn Croûte	19
	Velvety brie encased in buttery puff pastry, elegantly paired with fig jam, crisp apple, walnuts, and toasted baguette.	
GF	Buffalo Blue ————————————————————————————————————	16
	Crispy corn tortillas layered with black bea onions, and buffalo-marinated soy curls. Topped with chopped lettuce, tomato, gree onion, and drizzled with our house-made b cheese ranch.	en
g	onions, and buffalo-marinated soy curls. Topped with chopped lettuce, tomato, gree onion, and drizzled with our house-made b	en lue
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Roasted mushroom medley, asparagus, and roasted garlic with herbed goat cheese, finished with a white truffle aoili.

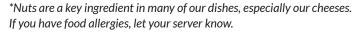
Gluten-free +2

a creamy spicy peanut sauce, and topped with

fiery chili crisp.

Mushroom Flatbread











Crisp romaine with smoked cheddar, Just Egg, tempeh bits, red cabbage, tomato, cucumber, green onion, avocado, corn salsa, and house smoked tofu. Served with ranch dressing.

House-made falafel served with cucumber, edamame, pickled turnip, parsley salad, hummus, red cabbage, romaine, cherry tomatoes, and pickled red onion. Topped with baked pita, sumac seasoning, creamy tahini dressing, and a side of garlic sauce.

Add feta +2.00

Signature Mains

F) Harvest Stack Burger — 24

A house-baked patty made from roasted beet, black bean, sweet potato, basil and feta, stacked with cripy roasted sweet potato, cucumber raita, sage aioli, fresh tomato, romaine, red onion, and avocado on a toasted bun. Served with your choice of Caesar Salad, Garden Salad, Potato Wedges or Daily Soup. Gluten-free + 2

GF Mushroom — 25

Parmesan Linguine

Linguine tossed in an umami-rich white sauce made with mushroom duxelles and fresh thyme. Topped with savoury sausage crumble, and finished with shaved parmesan.

Lion's Mane — 24 Masala Pot Pie

Lion's mane mushrooms, carrots, onion and peas in tikka masala sauce, baked in puff pastry with mashed potatoes and seasonal vegetables. Served with a tikka sauce gravy.

Lasagna — 25

Layers of Impossibletm ground, cashew-tofu béchamel, creamy mozzarella, and fresh basil. Served with garlic bread, and caesar salad.



Vegetable ——— Curry

A rich, creamy cashew-based curry with cauliflower, peas, carrots, onion, soy curls, and potato. Served over basmati rice with warm garlic naan and cucumber raita.

Gluten-free + 1.50.

-24

25

-22

24

Chick'N Pot Pie ———

Marinated soy curls, carrots, peas, corn & celery in a creamy sauce, wrapped in flaky puff pastry. Served with roasted garlic mashed potatoes, seasonal vegetables & savoury chick'n -style gravy.



Rigatoni Rosso

Rigatoni tossed in a spicy, smoky red pepper, and sun-dried tomato pesto made with walnut, and almond. Finished with marinated soy curls, fresh basil, spinach, sun-dried tomatoes, chili flakes, and shaved parmesan. Served with garlic bread.



Enchilada -

Flour tortillas stuffed with cauliflower, mushroom and walnut mince, smothered in enchilada sauce, sour cream, and queso, garnished with cilantro. Served with basmati rice.



The Familiar

A plant-based twist on a timeless favourite: Impossibletm patty, cheddar, pickles, onions, crisp lettuce, and our signature sauce on a sesame seed bun. Served with your choice of Caesar Salad, Garden Salad, Potato Wedges

