

Soul Meets Cheers

\* **VEGAN** \* **SERIES** \*

TUESDAY 10 NOVEMBER

**\$49PP 5-COURSE SHARED MENU**

**+A GLASS OF VEGAN WINE OR YOUNG HENRYS BEER**

**BISTECCA VEGANA**

cauliflower steak, salsa verde, celeriac puree,  
burnt lemon

(GF)

**FOCACCIA DI PATATE**

artichoke, parmesan, bechamel, rosemary

(GF available)

**RISO DI VENERE**

wild rice, compressed melon, cucumber, pistachio

(GF)

**TROFIE AL PESTO**

kale pesto, sun-dried tomato chips, pine nuts

(GF available)

**TIRAMISU DI COCO**



drunken cherry compote, toasted coconut



**MENU INSPIRED BY THE COASTAL  
ITALIAN REGION OF *Liguria***



*Salt  
Meats  
Cheese*

  @SALTMEATSCHEESE