

# VEGETARIAN MENU

## APPETISERS

Smashed ginger and garlic pickled cucumbers \$5

Fried scallion flatbread with fermented chilli \$6

## MAINS

Mushroom and pumpkin dumplings, chiu chow, black vinegar (6pcs) \$27

Tofu, coconut milk, lime, green nahm jim, Thai basil, peanuts \$27

Roasted pumpkin, green mango salad, chilli, coriander mint \$27

Sweet potato cooked in tamari, star anise with beetroot puree, beetroot sauce, pickled beetroot \$27

Black garlic roasted eggplant with malt pickled onions, watercress puree, pickled Kohlrabi \$27

## VEGETARIAN FEED ME

*\$59 per person*

Mushroom, pumpkin dumplings, chiu chow, black vinegar

Tofu, coconut milk, lime, green nahm jim, Thai basil, peanuts

Roasted pumpkin, green mango salad, chilli coriander, mint

Sweet potato cooked in tamari, star anise with beetroot puree, beetroot sauce, pickled beetroot

Black garlic roasted eggplant with malt pickled onions, watercress puree, pickled kohlrabi

add \$12 for dessert