






BOARDWALK

VEGAN & VEGETARIAN MENU




## starters


|  |    |
|--|----|
| <b>Beetroot Salad</b>         | 18 |
| horseradish crème fraîche, dill oil, beetroot ash, watercress, house dressing                                  |    |
| <b>Otago Tomato Tartare</b>   | 22 |
| basil, cured hen yolk, pine tapioca crisp  |    |
| <b>Whitestone Feta Salad</b>  | 22 |
| heirloom tomato, cucumber, olives, pickled red onion, shallot vinaigrette                                      |    |

## mains


|  |    |
|--|----|
| <b>Caramelised Leek Hearts</b>   | 30 |
| rosemary thyme potato, confit cherry tomato, broccolini  |    |
| <b>Burnt Butter &amp; Sage Potato Gnocchi</b>  | 32 |
| tarragon, sultanas, pickled grapes   |    |
| <b>Roasted Baby Heirloom Carrots</b>  | 32 |
| spiced hazelnut, carrot purée, radish  |    |

## sides

|   |    |
|---|----|
| <b>Mashed Potato</b>  | 12 |
| <b>Rosemary Thyme Potato Gratin</b>   | 14 |
| <b>Triple Cooked Chips</b>  | 12 |
| <b>Rocket, Roasted Capsicum Sesame Salad</b>               | 12 |
| <b>Broccolini, Shaved Almonds, Lemon Oil</b>               | 12 |
| <b>Glazed Manuka Honey, Orange &amp; Chilli Carrots</b>  | 14 |

Mixed Leaf, House Dressing 

8

 vegan alterations available