



BOARDWALK

VEGETARIAN / VEGAN MENU

entrée

Beetroot Carpaccio 18

horseradish crème fraiche, celery, pear, black peppercorn, spring onion oil

Tomato Tartare 22

roasted capsicum tapioca, pine, confit garlic oil, balsamic glaze, fried capers, salted cucumber

mains

Caramelised Leek Hearts 30

rosemary & thyme potato gratin, confit cherry tomato, tender stem broccoli, meyer lemon butter sauce

Grilled Heirloom Carrots 32

fried kale, witloof, vadouvan carrot puree, roasted onion, puffed wild rice

sides

Steamed Greens, Lemon Oil, Toasted Almonds 12

Mixed Leaf Salad, Pickled Red Onion, Shallot Vinaigrette 12

Roasted Beets, Smoked Hazelnuts, Soft Herbs 12

Glazed Carrots, Chili 10

Salt Baked Mashed Potato 10

Triple Cooked Chips, Garlic Aioli 12

Rosemary Thyme Potato Gratin 14

Vegan Alterations Available