



VEGAN MENU

Created by Executive Chef Christo Pretorius & His Kitchen Brigade

STARTERS

12A Fresh Vegetable Salad 145

*mixed baby leaves | selected seasonal raw vegetables |
fresh avocado | granny smith apple | lemon vinaigrette*

Vegan Chopped Salad 145

*beetroot | celery | carrot | cherry tomatoes | radish |
baby gem lettuce | avocado | horseradish dressing*

Vegan Bowl 145

*chunky herb cous cous | grilled corn | roasted carrots |
marinated chickpeas | tomato concasse | avocado |
pumpkin seed crumble | cider & mustard vinaigrette*

Barbequed King Oyster Mushroom 155

*pearl barley risotto | artichoke puree |
soy pickled shiitake mushrooms | spring onion |
mushroom vinaigrette*

MAIN COURSES

Veggie Burger 165

*home-made veggie patty | avocado | baby gem lettuce |
salsa fresca | vegan mayonnaise | crispy fries*

Cape Malay Vegetable Curry 225

*chickpeas | butternut | baby spinach | lentils | garden peas |
served with basmati rice | sambals | poppadums*

Cauliflower Steak 195

*crispy rice cake | cauliflower puree | soya beans |
coriander dressing | sultana relish*

Oyster Mushrooms 195

*sauteed kale | roasted butternut puree | baked butternut |
pumpkin seeds | chunky herb dressing*