

Veg Prix-Fix Menu



Available THURSDAY - SATURDAY at 4pm - 8pm



PRIX- FIX MENU



THREE COURSE - 32

FOUR COURSE - 40

FIRST COURSE

Choose One

BEET AVOPOKE TOAST

grilled lavain bread topped creamy chilli mayo, chopped smoked beet & avocado in togarashi citrus soy vinaigrette, onions & capers

PEACH, AVOCADO CAPRESE (GF)

Twin Peak Orchard Summer peach, avocado, house made mozzarella, creamy coconut pesto, sweet basil oil, balsamic glaze

SALAD

(for Four Course Only)

PANZANELLA SALAD

seasoned toasted bread crumb, cheese cubes, cherry tomatoes, fresh basil, onions, cucumber, tossed garlic basil oil, balsamic glaze

MAIN COURSE

Choose One

SUMMER PASTA (GF)

fusilli pasta with roasted Summer squash, corn, cherry tomatoes, Spring onions, in creamy roasted garlic and basil sauce, cashew parmasan

PHILLY CHEESE STEAK

Oyster mushroom steak, grilled onions & peppers, chilli mayo, melted cheese on toasted French baquette. Served with sweet potato chips

BEYOND FAJITA BOWL (GF)

grilled 'Beyond' sausage with onions & bell peppers, corn, pickled cabbage, Pico de Gallo, sour cream, and rojo sauce avocado.
Served over rice & black bean,

DESSERT

Choose One

TIRAMISU CHEESECAKE (gf)

CHOCOLATE PUDDING (gf)

KEY LIME CREAM BRULE (gf)