PRE-THEATRE MENU

2 courses for 24.0 / 3 courses for 32.0 per person
weekdays 3 - 7pm

SMALL PLATES

Guajillo Mojo Braised Cabbage
lightly charred cabbage wedge, chilli bean oil, fried shallots

Arancini Rossi
smoked paprika mushroom risotto balls, garlic aioli,
smoked chipotle ketchup

Kimchi Gyoza
pan-fried dumplings, house kimchi, sweet gochujang sesame dip

BIG PLATES

Shiitake Tempeh Tan Tan
creamy sesame dashi broth, udon noodles, winter green salad,
daikon carrot pickle, chilli oil

Artichoke Kale Caesar Salad
tenderstem broccoli, baby gem lettuce, grilled roman artichoke,
caesar dressing, crispy kale & capers, maple seed granola
add rashers 4.0

Brown Sugar Glazed Chick+n
southern fried plant chick+n, muscovado glaze, carrot lime
slaw, cucumber coriander salad, green seasoning, served
in a brioche bun, with lemon pepper fries

Salt & Pepper Tofu Bokkeumbap
kimchi fried rice, sweet gochujang chilli dressing, garlic aioli, nori

DESSERTS

Butter Rum Sticky Toffee
spiced date cake, pineapple compote, salted caramel ice cream,
gingerbread crumbs

White Chocolate Tiramisu
almond sponge cake soaked in coffee, layered with
white chocolate mousse

All our dishes & drinks are plant-based

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