THE EARTH AND STARS

WINTER DINNER MENU

OUR ENTIRE MENU IS PLANT-BASED

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES
SUBJECT TO ADJUSTMENT

TO START

FOCACCIA AND PESTO | 7
homemade focaccia served with red pesto

DOUGH STICKS | 7
pillowy dough sticks served with smoked ajoblanco sauce

CORN RIBS (ngi)| 7
corn ribs served with fermented cashew cream, tajin + chimmicurri

SOUP DU JOUR (ngio) | 7
soup of the day served with homemade focaccia
+ truffle oil for 2

MAIN COURSE

TOFISH AND CHIPS (ngi)| 15
battered tofu w/ nori skin, served with hand cut triple cooked chips, smashed minted peas + homemade tartare sauce

MEDITERRANEAN SALAD (ngi)| 13
roasted mediterranean vegetables served on a bed of houmous and quinoa tabbouleh with crispy chickpeas and 'feta'

SPAGHETTI CARBONARA | 15
cashew cream carbonara sauce served with spaghetti, mushrooms + homemade 'bacon' lardons
+ truffle oil for 2

'BEEF' RENDANG PIE | 16
homemade 'beef' rendang puff pastry pie served with salt baked new potatoes + coriander cashew cream

STEAK AND CHIPS | 18
seitan 'minute' steak served with chips, salad and a choice of garlic butter, chimmichurri or peppercorn sauce

PUDDINGS

WINTER BERRY PAVLOVA (ngi) | 7
aquafaba meringue with berry jam and whipped cream

STICKY TOFFEE PUDDING | 7
served with vanilla ice-cream + miso caramel

SIDES

skin on fries (ngi)| 5
hand cut triple cooked chips (ngi)| 6
salt baked new potatoes (ngi)| 6
super slaw (ngi)| 5
quinoa tabbouleh (ngi)| 5

(ngi) - no gluten containing ingredients
(ngio) - no gluten containing ingredients option

Please note we take caution to prevent cross-contamination, however, we cannot guarantee absence of allergens as all menu items are produced in the same kitchen.