

# vintaged

## Vegan Menu

### Entrée

Roast cauliflower, preserved carrot, crispy chickpeas, coastal greens, radish (gf) \$23

Truffled white polenta, sautéed mushrooms, crispy kale, balsamic puffs \$24

### Main

Chana masala, basmati rice, mango chutney, poppadum, chapatti \$32

Grilled miso eggplant, macadamias, puffed rice, black garlic, lilly pilly (gf) \$36

### Dessert

Chocolate mousse, citrus salad, toasted nuts, lemon sorbet, basil syrup \$18

Coconut tapioca pudding, shiso tea jelly, mango, mint syrup (gf) \$17

### White

Ochota Barrels 'Kids of the Black Hole' Riesling \$75

Meerlust Chardonnay \$65

### Red

Kooyong Massale Pinot Noir \$85

Yalumba Paradox Shiraz \$90

Additional wines available on request

One bill per table GST included  
Complimentary Wi-Fi available – hhpublic  
1.5% surcharge applies to credit card transactions  
15% surcharge applies on Public Holidays  
GF = Gluten Free