



APÉRITIF

spiced pear bellini - our spiced pear purée and prosecco ve 22

glass of champagne - louis roederer collection 243 nv, france ve 29

our sugar-free ooray plum soda ve 14

FRUIT, GRAINS

autumn fruit bowl, greek or coconut yoghurt 18
+ linseeds, sesame seeds, almonds 1

bills almond, buckwheat and pumpkin seed granola, coconut yoghurt, blueberry and hibiscus compôte ve 18

four grain hojicha porridge, ginger poached pears and pistachio ve 18

TOAST, BAKERY

iggy's sourdough ve 10.5

our paleo loaf ve 10.5

a.p bakery fenugreek and sesame ve 12

nonie's gluten-free toast ve 11

+ oomite ve, honey, our marmalade ve, jam ve or almond butter ve

daily baked goods available at the counter

EXTRAS

+ our chilli sambal ve 3

+ fresh or cumin roast tomatoes ve 5.5

+ our green kimchi ve - seasonal greens ve 5.5

+ avocado salsa ve - avocado ve 6.5

+ herbed garlic mushrooms 7.5

+ steamed tofu ve 7

+ grilled halloumi 8.5

VEGETARIAN BREAKFAST

CLASSICS

toasted iggy's sourdough, avocado, lime, chilli and coriander ve 18
+ poached egg 3.5

ricotta hotcakes, banana and honeycomb butter 28

scrambled eggs and toasted iggy's sourdough toast 19

toasted coconut bread, butter SML 6 REG 12

veggie fresh aussie - grilled halloumi, poached eggs, greens, avocado, cherry tomatoes and furikake 28
+ toasted iggy's sourdough 3

sweet corn fritters, roast tomato, spinach and avocado salsa 24

EGGS, PLATES

two poached, soft boiled or sunny eggs and toasted iggy's sourdough 18

chilli fried egg and grilled halloumi roll, baby spinach and mango aioli 20

grilled cheese and our green kimchi open sandwich 19

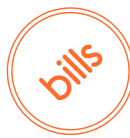
potato and feta rösti, poached eggs, herb yoghurt and pickled cucumber 27

sage and oregano cannellini beans, cavolo nero and toasted pumpkin seeds ve 18

steamed tofu, pickled golden daikon, fennel, our kimchi and jasmine rice salad, yuzu dressing ve 27

ve vegan

- please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.
- 1% surcharge for mastercard and visa payments, 2.65% for american express. 10% surcharge applies on public holidays / 10% staff gratuity for groups of 8+



APÉRITIF

spiced pear bellini - our spiced pear purée and prosecco *ve* 22

our sugar-free ooray plum soda *ve* 14

glass of champagne - louis roederer collection 243 nv, france *ve* 29

SMALL PLATES

kalamata olives, mandarin agrumato *ve* 9

a.p bakery fenugreek and sesame sourdough, extra virgin olive oil *ve* 12

root vegetable crisps, coconut curry yoghurt *ve* 15

sage and oregano cannellini beans, charred greens and toasted pumpkin seeds *ve* 18

crispy five spice lemon tofu, and honey hoisin (*ve available*) 18.5

SALADS

steamed tofu, pickled golden daikon, fennel, our kimchi and jasmine rice salad, yuzu dressing *ve* 27

bills chopped - edamame, zucchini, cabbage, dried cranberries, beetroot, corn and white wine vinaigrette *ve* 21

EXTRAS

- + our chilli sambal *ve* 3
 - + fresh or cumin roast tomatoes *ve*
 - + our green kimchi *ve* - seasonal greens *ve* 5.5
 - + avocado *ve* - avocado salsa *ve* 6.5
 - + steamed tofu *ve* 7
 - + herbed garlic mushrooms 7.5
 - + grilled halloumi 8.5
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SIDES

bills green salad, yuzu kosho and fresh ginger dressing 9.5

herbed fries 8.5

VEGETARIAN LUNCH

CLASSICS

toasted iggy's sourdough, avocado, lime, chilli and coriander *ve* 18 + poached egg 3.5

ricotta hotcakes, banana and honeycomb butter 28

scrambled eggs and toasted iggy's sourdough 19

sweet corn fritters, roast tomato, spinach and avocado salsa 24

veggie fresh aussie - grilled halloumi, poached eggs, greens, avocado, cherry tomatoes and furikake 28 + toasted iggy's sourdough 3

grilled cheese and our green kimchi open sandwich 19

PLATES, BOWLS

bills fragrant yellow curry, tofu, roast squash, cucumber and ginger relish, jasmine rice *ve* 32

broccolini and cavolo nero rigatoni, garden peas and ricotta (*ve available*) 29

potato and feta rösti, poached eggs, herb yoghurt and pickled cucumber 27

SWEET

salted caramel peanut brittle 6
bills dark chocolates 6
pistachio, almond and orange nougat 6

ricotta hotcakes, banana and honeycomb butter *sml* 22 *reg* 28

coconut jelly, fresh mango and sesame snap *ve* 18

apple and almond shortcrust galette, crème fraîche 16

cold drip coffee tiramisu 18

winter citrus pavlova, yuzu curd and yoghurt cream 22

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bills house sake - sakemirai, junmai ginjo 2023, yamaguchi *ve* 16

glass of champagne - louis roederer collection 243 nv, france *ve* 29

SMALL PLATES

kalamata olives, mandarin agrumato *ve* 9

a.p bakery fenugreek and sesame sourdough, extra virgin olive oil *ve* 12

root vegetable crisps, coconut curry yoghurt *ve* 15

grilled flatbread, smashed chickpea and fermented pumpkin *ve* 14

sage and oregano cannellini beans, charred greens and toasted pumpkin seeds *ve* 18

smashed cucumber and sesame salad, yuzu dressing, peanut and silken tofu *ve* 18

stracciatella, slow braised green beans and tomato 21

crispy five spice lemon tofu, and honey hoisin (*ve available*) 18.5

SIDES

bills green salad, yuzu kosho and fresh ginger dressing *ve* 9.5

grilled broccolini, whipped soy and pinenuts *ve* 15

shaved sprouts, mint, chilli and lime *ve* 15

herbed fries *ve* 8.5

VEGETARIAN DINNER

PLATES, BOWLS

bills fragrant yellow curry, tofu, roast squash, cucumber and ginger relish, jasmine rice *ve* 32

broccolini and cavolo nero rigatoni, garden peas and ricotta (*ve available*) 29

bills chopped salad - edamame, zucchini, cabbage, dried cranberries, beetroot, corn and white wine vinaigrette *ve* 21
+ grilled halloumi 8.5
+ steamed tofu *ve* 7
+ avocado *ve* 6.5

SWEET

salted caramel peanut brittle 6
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pistachio, almond and orange nougat 6

ricotta hotcakes, banana and honeycomb butter *sml* 22 *reg* 28

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