

MD | MEATLESS DISTRICT

Dinner

Appetisers

Mixed nuts | Bella di Cerignola olives 7,50

Focaccia | lemon | rosemary 6,00

Mushroom and Lentil Rilette | shallot marmalade | house made butter | sourdough 8,00

Starters and small plates

Spiced Carrot Soup 8,50

King Oyster Scallops | celeriac purée | charred leek | samphire | seaweed caviar 9,50

Pumpkin Velouté | house made tortellini | truffle | cavolo nero | *no bacon* | pine nut 9,50

Salt Baked Beets | macadamia soft cheese | grapefruit pearls | micro greens 8,50

Mains

Mushroom Risotto | cavolo nero crisp | truffle oil | zorri cress 17,50

Roasted Cauliflower | fermented cheese sauce | radicchio | dark beer battered spring onion 14,50

Winter Salad | fennel | smoked tofu | grapefruit and rosemary dressing | savoury granola 14,50

Parsnip and Walnut Roast | purple carrot puree | dauphinoise | kholrabi 19,50

Celeriac and Smoked Tofu Pithivier | pumpkin puree | brussel sprouts | baby carrots 19,50

Sides

Mixed salad | herb dressing 5,50

Roasted Jerusalem Artichoke | gondino cheese | lemon | herb crumble 6,00

Fries (t Friethoes) or Sweet Potato Fries 4,50

*Our menu is 100% plant based, housemade where possible.
Please let us know if you have any food allergies!*

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Burger

MD Cheeseburger | tomato | pickles | red onion | housemade mayo 16,50

(choice of fries or sweet potato fries)

Dessert

Chai Crème Brulée | orange zest 8.00

Brownie Parfait | salted caramel | whipped coco cream | pecan 8,50

Pumpkin Millefeuille | ginger | orange cream 9.50

Cheese Plate | 3 cheeses | toasts | chilli jam 12,50

Massimo gelato 2 scoops 6,00

please ask for the daily choices

Cake! 5,00

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