
SHARE PLATES

CHICKPEA FRIES // 10

subtly spiced organic besan served with a house-made smoked relish

STUFFED ZUCCHINI FLOWERS // 12

stuffed with almond feta, olives and sun dried tomatoes

ANTIPASTO BOARD // 22

sourdough baguette, flax crackers, three house made cheeses, beetroot hummus, basil pesto, marinated olives + seasonal fruit and vegetables

SEAFOOD BASKET // 19

battered mushroom fillets, seared scallops + hand cut organic shoestring potato fries served with a tartare sauce + lemon zest salad

BUFFALO CAULIFLOWER WINGS // 11

mildly spiced besan battered cauliflower florets with a side of raw ranch dressing

STREET FOOD

ADZUKA BEAN GOURMET HOT DAWG // 16

house made quinoa + bean sausage served on a sourdough baguette topped with caramelised onion, smoked relish, mustard, pickled cabbage + almond cheese

SAVOURY SOCCA // 21

chickpea oven baked flatbread piled with a warm lentil, quinoa + sautéed green salad served with fresh local greens and garlic aioli

QUINOA CHILLI LOADED NACHOS // 20

oven baked organic corn chip, house made chilli + mozzarella nachos served with guacamole, sour cream, turmeric cheese + fresh seasonal vegetables

VIETNAMESE PANCAKE // 18

rice flour crepe filled with sautéed mushroom, organic tofu, bean sprouts + ginger and tamari tossed kale topped with cabbage, local herbs + sweetened tamari sauce

PULLED JACKFRUIT ENCHILADA // 22

smoked jackfruit enchilada topped with mexican cashew cheese, sour cream, cabbage + guacamole

SWEET SOCCA // 19

caramelised oven baked chickpea flatbread served with grilled banana + pineapple with a lime + coconut syrup

GREENHOUSE SALADS

PLANET PLATE // 19

a seasonal dish dedicated to cuisines of the world based on macrobiotic principles // middle eastern // beetroot hummus, quinoa tabouli, falafel, flax crackers + crunchy local vegetables

GREEN SALAD // 17

raw broccoli, kale, cucumber, ribboned zucchini, asparagus, celery tossed with pumpkin + sunflower seeds served with a lemon + mustard vinaigrette + avocado

PESTO PASTA // 17

ribboned cucumber + spiralled zucchini pasta massaged with our house made basil pesto + sun dried tomatoes and olives + fresh greens topped with raw parmesan cheese

*thank you for supporting us during our opening weeks.
our menu will be increasing as our hours do.
as we are in our first weeks we appreciate any feedback at all
to help us grow and be better and make your vegan dreams come true.*

Green House
C A N T E E N + B A R