

Food

(This menu is entirely vegan)



(All Day until Late)

Warm Marinated Olives (gf nf)	\$8
Focaccia bourbon butter (nf)	\$9
Garlic & Herb Bread garlic and herbed butter on house made focaccia (nf)	\$9
Hummus crisps (gf nf)	\$11
Bagna Cauda Piedmontese dip, crudites, rice skin (nf)	\$13
Cheeseburger v2 pattie, ketchup, mustard, pickles, onion (nf)	\$12
Lilith Harvest Plate Mushroom pate, deli cuts, cheese, pickles, chutney, breads (gfo nfo)	\$34

(Dinner 5-9pm)

Peruvian-Style Mushroom Crudo jalapeno, lime, coriander, cucumber, red onion, coconut, plantain chips (gf nf)	\$17
Watermelon Tartare capers, shallot, radish, yolk, crackers (gfo nf)	\$22
5spice Salt & Pepper Wings house buffalo sauce, spring onion (nf)	\$16
Baked Gnocchi 'nduja cream (gfo nf)	\$24
Schnitzel of the Day	\$24
The Lilith Burger v2 pattie, cheese, tomato, lettuce, pickle, sauces (nf)	\$16
Chicken Burger grilled chick'n, lettuce, tomato, ranch sauce (nf)	\$15
Squashed New Potatoes lemon, rosemary salt, confit garlic sauce (gf nf)	\$12
Carrot and Pumpkin Tart maple roasted carrots, pumpkin, curd, crystallized seeds, radish (nf)	\$13
Charred Eggplant masala curry, pickled red onion, coriander, fried shallots (gf nf) ADD Jasmine Rice \$4	\$14
Caesar Salad cos lettuce, v bacon, v anchovies, dressing, parmesan (gfo nf) ADD Chick'n (contains gluten) \$6	\$14
Chocolate Mousse orange caramel buttercream, chocolate crumb (gf0 nf)	\$12
Dessert of the Day	\$12

Please note; whilst most of our menu does not include nuts, some of the products have been produced within the vicinity of nuts. If you have specific dietary requirements or allergies, please discuss with staff so we can accommodate.