

THE BACKBENCHER

GASTROPUB

VEGAN MENU

LIGHT MEALS

S. Joyce's Bread 13.5

Toasted Russian rye, sementi & Turkish breads, Phoenix chutney, dukkah, local olive oil, eggplant-pomegranate puree

J.A. Genter's Summer greens 15.5

Chargrilled eggplant, steamed summer greens, Romesco, balsamic, toasted almonds

C. Hipkin's Portobello mushrooms 19.5

Squash-ginger puree, Portobello mushroom caps, sprouts, baby tomato, sorrel pesto

B. English's Casablanca salad 19.5

Chargrilled cauliflower, pickled red cabbage, dill, bulgar wheat, baby tomatoes, capers, spinach, eggplant-pomegranate puree, toasted seeds

SANDWICHES

R. Mark's Reuben sandwich 19.5

Toasted Russian rye, leaves, bread-n-butter pickles, red cabbage 'kraut', natural chips (cooked in shared fryer)
w/ roasted Portobello mushrooms

MAIN PLAYERS

A. Little's Wild risotto 23

Risotto with wild & red rice, squash-ginger puree, rocket, grapefruit, hazelnut salad