

## OUR FOOD

AT PRISCILLAS, VEGETABLES ARE FAR FROM HUMBLE. THEY'RE THE FABULOUS SUPERSTARS OF OUR SOIL-TO-PLATE MENU. GROUP EXECUTIVE CHEF DAVE CLARKE & HIS CULINARY TEAM TOOK A ROAD TRIP IN A PINK BUS TO CALIFORNIA, HOME OF THE PLANT-BASED CUISINE MOVEMENT.

THE RESULT OF THEIR ADVENTURES: THIS MENU OF LIGHT, BRIGHT & SOULFUL DISHES, WHERE VEGETABLES HEADLINE A DAZZLING FLAVOUR SHOW & PROTEINS PLAY CUTE SIDEKICK.

## DIETARY KEY

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE

VGP - VEGAN POSSIBLE, PLEASE LET YOUR SERVER KNOW IF YOU WOULD LIKE THIS OPTION

## SET MENUS FOR GROUPS OF 4+

### VEGETARIAN FEAST \$39pp

OFFERING A ROOTS & ALL EXPERIENCE, WE'VE HAND-PICKED 7 SIGNATURE VEGETARIAN DISHES PERFECT FOR A GREEN-THUMB THEMED FEAST! THE HUMBLE VEGGIE IS OUT OF THE CLOSET & READY TO PARTY!

### FAMILY FEAST \$59pp

IN THIS FEAST, OUR CHEFS WILL SEND OUT 7 OF OUR SUBLIME HAND CRAFTED DISHES, INCLUDING SIGNATURE VEGETARIAN & OUR BEST PESCATARIAN DELIGHTS.

### DELUXE BANQUET \$69pp

FOR THE ADVENTUROUS TICK-ALL-MY-BOXES TYPES, WE HAVE TAILORED THE ULTIMATE MENU THAT CAN ONLY BE COMPARED TO AN ORGY OF FLAVOUR. 9 MOUTH-WATERING DISHES, THE BEST OF OUR PROTEIN, SEAFOOD & VEG SHOWCASED IN ONE INDULGENT SPREAD.

+ ADD DESSERT FOR \$10pp

SHOULD YOU WANT TO SHAKE THINGS UP AND SWAP OUT A DISH OR TWO, WE ARE HAPPY TO TAILOR YOUR DINING EXPERIENCE TO ACHIEVE ABSOLUTE SATISFACTION – JUST SPEAK TO YOUR FABULOUS SERVER FOR OPTIONS.



COCONUT CEVICHE, AGUACHILE, COCONUT CURRY, RADISH, CABBAGE, PICKLES, BLUE CORN CHIPS {VG, GF, NF} \$16

KINGFISH & TOBIKO TOSTADA, CUCUMBER, PICKLED TURNIPS, ROASTED JALAPEÑO OIL {GF, DF, NF} \$20

JAPANESE SALMON CEVICHE, SHAVED CABBAGE, FRESH WASABI & NORI CRISPS {DF, NF} \$19

## ALSO...

MAST O KHIAR, PERSIAN TZATZIKI, ROSE, CUCUMBER, DILL, MINT & CORN CRISPS {GF, V, NF} \$16

CALI GUACAMOLE, JALAPEÑO, LIME, PICKLED ONION & TOMATO EZME, BLUE CORN CHIPS {VG, GF, NF} \$18

MEXICAN CORN SALAD 'ESQUITES' PICKLED TURNIP, FETA, PIQUIN CHILLI & MAYO {V, VGP, NF} \$14

CHICK'N BETEL LEAF 'SWEET & SOUR' (3) HIBISCUS DAIKON PICKLE, SPROUTS, BANANA CHILLI, SPICED PEANUT & LIME DRESSING IN LETTUCE CUPS {VG, GF} \$15

## SOIL & SEA

MUSHROOM TOSTADA, WHITE BEAN PURÉE, PICKLED MINI KING BROWNS, PEPITA PARMESAN & CHIVES {VG, GF, NF}	\$16
CAULI & BROCC 'WINGS' CHIPOTLE MAYO, RANCH & CELERY {V, VGP, GF}	\$16
CHILLI SALT ZUCCHINI CHIPS, LEMON & MINT {V, VGP, NF}	\$15
ROASTED UNDERGROUND VEGETABLES, PARSNIP, SWEDES, CHESTNUTS, JERUSALEM ARTICHOKE, LOTUS CHIPS & INFUSED COCONUT CREAM {VG, GF, NF}	\$20
HALF ROASTED CAULIFLOWER, PICKLES, TOMATILLO, ONION, TOUM, HERBS & LETTUCE CUPS {GF, VGP, NF}	\$24
EGGPLANT SCHNITZEL, TABBOULEH, CORIANDER & TAHINI DRESSING {V, VGP, NF}	\$24
PUFFED TOFU LAKSA, MULATTO CHILLI, SPICED COCONUT & CRISP SHALLOTS, SPROUTS, CORIANDER & RICE {VG, GF}	\$19
WOOD ROASTED SOUTHERN SQUID, CURRANTS, PINE NUTS & SEEDS, SPICED TOMATO & SMASHED HERBS {GF, DF}	\$24

## PROTEINS

SEARED SNAPPER FILLET, CUMQUATS, CHILLI & HIBISCUS BROWN BUTTER, BRAISED FENNEL & RAPPÀ {GF}	\$34
BERBERE SPICED HALF CHICKEN, BRINED, LABNEH, ZHOUG & PICKLES {GF, DFP, NF}	\$28
SMOKED & SLOW COOKED FREE RANGE LAMB CARNITAS CANNELLINI BEANS, VERDE & PICKLED CHILLI {GF, NF, DF}	\$32
WOOD GRILLED LAMB CHOPS BLISTERED BABY PEPPERS, CHILLI PICKLES & DILL YOGURT {GF, NF}	\$29
CHIPOTLE BRAISED BEEF RIB 'BO SSÄM' TO SHARE, LETTUCE CUPS, TOUM, PICKLES & HERBS {GF, NF, DF}	\$38

## SIDES

POTATO SCALLOPS, VINEGAR SALT, GUAJILLO CHILLI SAUCE, LIME AIOLI {V, NF}	\$10
CHARRED KALE, BROCCOLI HEARTS, DILL YOGHURT, AGAVE VINAIGRETTE, ALMONDS, CRISP KALE {V, VGP, GF}	\$14
FRIES & AIOLI {V, VGP, DF, NF}	\$9
MIXED VEGETABLE CRISPS & CHIPS, SPICED MAYO {VG, GF, NF}	\$14

## DESSERT

JERUSALEM ARTICHOKE SUNDAE CINNAMON SUGAR CRISPS, ALMOND PRALINE {GF}	\$12
CHEEKY LIME TART BRULÉE, PISTACHIO PRALINE, SOUR CREAM CHANTILLY {V}	\$12
FRIED BUÑUELOS, DULCE DE LECHE CREAM, CINNAMON PRALINE & CRISPIES {V}	\$14
CHILLI CHOCOLATE BROWNIE, CHERRY COMPOTE & COCONUT CREAM {V, NF}	\$14
'KEYS IN THE BOWL' ESPRESSO MARTINI - SERVES 4	\$48

ASK YOUR WAITER ABOUT TODAY'S SPECIALS