



## ENTRÉES

### HERBIVORE DUMPLINGS \$28

The ultimate comfort food.

Bloom Providore™ Mince inspired by Beef, burnt pumpkin, pine nut butter, yoghurt.

*By Michael Jackson - Executive Chef, ZA ZA TA (QLD)*

### SAN CHOY BOW \$21

A staple of Chinese cuisine updated sans meat.

Bloom Providore™ Mince inspired by Beef, lettuce wraps, spring vegetables, Chinese sauce, peanuts.

*By Jiwon Do - Executive Chef, Alibi Bar & Kitchen (NSW)*

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## MAINS

### STUFFED SAVOY CABBAGE \$29

Hearty and delicious parcels of goodness.

Bloom Providore™ Mince inspired by Beef, cabbage, apple compote, kimchi and sriracha emulsion.

*By Matthew Bentley - Executive Chef, Monster Kitchen & Bar (ACT)*

### PLANTA COCIDO \$34

A traditional Spanish dish with our Plant'd spin.

Bloom Providore™ Mince inspired by Beef, Jerusalem artichokes, cauliflower puree, Salsa macha.

*By Isa Raku - Executive Chef, Lona Misa (VIC)*

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**BLOOM**  
providore™

# PLANT'D POP UP MENU

1<sup>st</sup> - 31<sup>st</sup> October

In celebration of Vegetarian Awareness Month, we have partnered with Bloom Providore™, Australia's first gourmet plant-protein – inspired by meat, exclusively for chefs, to bring you this limited edition menu featuring 4 unique plant-powered dishes created by 4 of our Chefs from 4 of our restaurants across Australia.



**SAN CHOY BOW**



**HERBIVORE DUMPLINGS**



**STUFFED SAVOY CABBAGE**



**PLANTA COCIDO**

**ZAZATA**

**ALIBI**  
WOOLLOOMOOCH

MONSTER

**LONA  
MISA**

**BLOOM**  
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