

Vegetarian Dinner at Nix

first order

Tandoor bread 8 Raw veggies 12 Papadum chips 6

Dips 8

House hummus, zaatar

Red pepper & walnut

Smoky eggplant, pine nuts

Avocado, ginger & mint

Labneh with pressed cucumbers

lighter

Whole burrata with shaved rose apple, apple jam & pecan-mint pesto 22

Ribbons of jicama fresh chili, blood oranges, citrus dressing & crispy shallots 15

Shaved brussels sprouts, asian pears, walnuts, winter truffles & sarvecchio cheese 16

Avocado with smoked turnip, housemade ponzu sauce & everything seeds 14

Egg salad, habanero cream, celery leaf & potato crispies 13

Shaved broccoli, quinoa, poached cranberries, cheese & vegan caesar dressing 15

Cashew and soybean falafel with hemp seed aioli & fermented collard greens 15

Tandoor-roasted beet salad, crispy chickpeas, fresh blackberries, labneh & tamarind 18

Kabocha squash dumplings served with radishes, soy sauce & scallion-chili oil 17

Tofu-skin pockets, sweet potato, tomatillo-pepita salsa 18

Sautéed seasonal mushrooms with housemade XO sauce, farm egg & lime 16

bolder

Spiced cauliflower tempura with steamed buns, house pickles and vegan mayo 24

Pan-seared potato gnocchi, butternut squash, chestnuts and winter truffle 27

Slow-poached shiitake mushrooms 'cacio e pepe' with green beans and creamy polenta 26

Bamboo rice stir fry with pickled carrots, sugar snap peas, ginger & poached egg 28

Garnett yam with massaman mild curry, lily bulb, jack fruit, pickled chili & ginger 28

Mushroom galette with leeks, sheep's milk cheese and almond-sorrel cream 27

Chef John Fraser



Vegan Dinner at Nix

first order

Tandoor bread 8 Raw veggies 12 Papadum chips 6

Dips 8

House hummus, zaatar

Red pepper & walnut

Smoky eggplant, pine nuts

Avocado, ginger & mint

lighter

Ribbons of jicama with fresh chili, blood oranges, citrus dressing & crispy shallots 15

Shaved brussels sprouts, asian pears, walnuts, winter truffles 16

Avocado with smoked turnip, housemade ponzu sauce & everything seeds 14

Cashew and soybean falafel with hemp seed aioli & fermented collard greens 15

Tandoor-roasted beet salad, chickpeas, fresh blackberries and tamarind 18

Kabocha squash dumplings served with radishes, soy & scallion-chili oil 17

Tofu-skin pockets, sweet potato, tomatillo-pepita salsa 18

bolder

Spiced cauliflower tempura with steamed buns, house pickles and vegan mayo 24

Bamboo rice stir fry with pickled carrots, sugar snap peas, ginger & toasted nori 28

Garnett yam with massaman mild curry, lily bulb, jack fruit, pickled chili & ginger 28

Chef John Fraser