



PLANT BASED BY SHANNON MARTINEZ

Shannon Martinez's journey from traditional kitchens to plant-based prominence is inspiring. As owner of Australia's leading plant-based locations, Smith & Daughters and Smith & Deli, she's made plant-based dining delicious and approachable for all. Her accolades as Executive Chef at Lona Misa Restaurant, including Australia's first 2 Hats for Plant-Based restaurants, showcase her culinary expertise and innovation. Martinez's success as a four-time author, with over 100,000 copies sold worldwide, has popularised plant-based cooking and showcased her influence. Her appearance on MasterChef introduced plant-based cuisine to a global audience for the first time. Martinez's collaboration with Friends of Fire and Amphora at Melbourne's Marvel Stadium brings plant-based cuisine into the stadium dining scene, a culinary first within a major sporting and event precinct.

SMALL

soft pretzels, mustard butter	\$14
crumbed olives, fennel, calabrian chili sausage	\$16
maryland crab cakes, fresh herbs, smoked onion remoulade	\$18
smoked watermelon ceviche, avocado, charred corn <i>gf</i>	\$18
buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing	\$22
fried calamari, lemon ash, red sauce <i>gf</i>	\$22

BIG

prego steak roll, chimichurri, aioli, grilled onions, pan con tomate sauce	\$28
buttermilk fried chicken, hot honey, pickles	\$28
chicken parmigiana, sugo, mozzarella	\$32
classic wagyu cheeseburger, bacon, smoked cheddar, dill pickles, lettuce, tomato, potato bun, chips	\$28
<i>extra patty</i>	\$8

FROM THE FIRE

gaucho style argentinian skirt steak, chimichurri	\$48
roasted broccoli, seaweed butter, brazil nuts <i>gf</i>	\$28
grilled prawns, garlic, fermented chili butter <i>gf</i>	\$42
smoked grilled chicken, alabama white sauce	<i>half</i> \$28

SIDES

baked mac & cheese, herb crumb	\$18
crispy brussels sprouts <i>gf</i>	\$16
onion rings, old bay seasoning <i>gf</i>	\$10
jalapeño skillet cornbread	\$16

SALADS

caesar salad <i>gfo</i>	\$18
wedge salad, blue cheeses <i>gf</i>	\$16
tomato, mozzarella salad <i>gf</i>	\$16
coleslaw <i>gf</i>	\$14

POTATOES

chips	\$14
mash <i>gf</i>	\$16

CUSTOM ICE CREAM SUNDAES \$15 *gf*

choice of: chocolate, vanilla, strawberry
 choice of: salted hot chocolate fudge, white miso caramel, strawberry and thyme shrub