



BREAKFAST Until 11am

Vegan Acai Bowl

frozen Amazonian goodness in a smoothie bowl
+ coconut yoghurt + fresh fruit
+ granola (v) (gfo) \$18.95

Sourdough Toast (2)

+ butter + one of vegemite, peanut butter,
raspberry jam or honey (v) \$5.00

Freshly Sliced Avocado

+ feta + pistachio + lemon + sourdough toast
(v) (gfo - gf toast) \$12.50

**Sautéed Trio of Button + Swiss Brown
+ Shiitake Mushrooms**

+ butter + freshly sliced avocado + potato rosti
+ chilli jam + rocket (v) (gf) \$16.50

Vego Big Brekky

poached eggs + grilled haloumi + blistered tomato
+ freshly sliced avocado + sautéed mushroom
+ house made chilli beans + toasted sourdough (v)
\$18.00

Vegan Chilli Beans

spiced tomato + bean + red pepper stew
+ freshly sliced avocado + sourdough toast
(vegan) (gfo - gf toast) \$15.50

Pancake Stack (3) (v)

Maple syrup + vanilla ice cream \$12.50

or

Fresh berries + housemade berry compote
maple syrup + ice cream \$14.50



BREAKFAST SIDES

Freshly sliced avocado (½) (v) \$4.00

Grilled haloumi (v) \$5.50

Roasted butternut pumpkin (v) \$4.50

House made chilli beans (v) \$4.50

Potato rosti (v) \$4.50

Blistered vine ripened tomatoes (v) \$4.00



ALL DAY DINING

Vegan Corn Chowder

+ EVOO brushed toasted sourdough
(vegan) \$12.50

**Pumpkin & Goat's Cheese
Arancini Balls (4)**

+ roasted garlic aioli (v) \$12.95

Housemade Vegetarian Curry Puffs (3)

+ sweet chilli sauce \$12.50

Vegetarian Spring Rolls (3)

+ plum & ginger sauce + side Asian salad \$14.50

Chilli Bean Nachos

+ Mexican tomato salsa + melted cheese
+ guacamole + sour cream + corn chips (v) \$16.50

Vegan Buddha Bowl

roasted vegetables + cauliflower + quinoa
+ freshly sliced avocado + tomato + green leaves
+ vegan mayo + nuts + coconut chips + seeds
(vegan) (gf) \$18.00

Mediterranean Vego Pizza

marinated vegetables + olives + feta
+ balsamic glaze + fresh rocket (v) \$19.90
(gf base available)

Gayanthi's Vegan Sri Lankan Curry

+ Homemade Pineapple Chutney

+ coconut rice + pappadums (v) (gf) \$23.50

SIDES

Chips

+ tomato sauce (v) side \$4.50 lge \$9.00

Sweet Potato Wedges

+ aioli (v) side \$6.50 lge \$11.00

Potato Wedges

+ sour cream + sweet chilli (v) side \$6.50 lge \$11.00

Garden Salad

+ vinaigrette (gf) (vegan) side \$3.50

Seasonal Greens

(v) (gf) side \$5.00

Housemade Slaw (v) side \$5.00



SHARE PLATTERS

VEGAN TACO BANQUET FOR 2 \$32

Served w a selection of crisp-fried corn tortillas
+ soft corn tortilla
(gfo - fried corn tortillas only)



House made chilli beans

+ Mexican tomato salsa + cheeze
+ freshly sliced avocado + corn
+ fresh tomato + shredded lettuce + vegan aioli

**VEGETARIAN TACO BANQUET
FOR 2 \$32**

Served w a selection of crisp-fried corn tortillas
+ soft corn tortilla
(gfo - fried corn tortillas only)

House made chilli beans

+ Mexican tomato salsa + fresh tomato
+ shredded lettuce + guacamole + corn
+ cheese + sour cream

(v) vegetarian (gf) gluten free
(gfo) gluten free option on request
We are not a gluten free venue;
while we take all care when preparing food,
gluten is used extensively in all catering areas.