

VEGAN

ALL DAY MENU

Braised Breakfast Lentils \$16 (VG)

Served with sweet potato and onion bhajis, garam masala, creamed spinach and coconut yoghurt raita

Vegan Corn & Zucchini Fritters \$19 (VG)

Served with sautéed broccolini and kale on a bed of rocket, sweet chilli jam, balsamic glaze, capsicum salsa and topped with an avocado fan

Vegan Baharat Buddha Bowl \$19 (VG)

Broccolini, kale, chickpeas, mushroom, tomato, chilli, baby spinach, sautéed in a Middle Eastern spice mix, avocado tahini and spiced almonds

Vegan Sweet Potato Bhaji Burger \$18 (GFO) (VG)

Served with garam masala creamed spinach, tomato, coconut yoghurt raita on a toasted bun and hot chips

Vegan Sweet Coconut Labneh \$18 (GFO) (VG)

Spiced rhubarb compote and pistachio praline served on 2 slices of sourdough

A d d s o m e l o v e

Avocado \$4

Corn Fritter \$4

Cherry Tomatoes Herbed \$2

Mushrooms \$4

Hash Browns \$2

Banana (half) \$2

Vegan Granola Housemade \$16 (GF) (VG)

Served with rhubarb, grilled banana, fresh grated apple, coconut yoghurt, fresh berries & toasted coconut flakes. Served with a side of your choice of milk (soy, almond, macadamia, oat or coconut milk)

Vegan Acai Bowl \$16 (GF) (VG)

Banana & mixed berry acai topped with housemade macadamia granola, fresh berries, banana, chia seeds and toasted coconut flakes

Pitaya Bowl \$16 (GF) (VG)

Organic Pitaya (dragonfruit) topped with housemade granola, seasonal fruit, chia seeds and toasted coconut flakes

Asian Salads \$14.90 (VGO)

Please refer to our vegan friendly Asian salad list on the main menu with 6 different varieties with your option to include either tofu or avocado.

Iced coffee on almond milk \$7

Dairy Free, Vegan Friendly and Gluten Free! First Pressed Cold Dripped Ice Coffee on Almond milk, served over ice

V=vegetarian, VO=vegetarian option, VG=vegan, VGO=vegan option
GF= gluten free, GFO=gluten free option(+\$2), DF=dairy free