

BREAKFAST (8:30pm - 3pm)

Breakfast Burger Soy bean and mushroom Patis, sauté baby spinach, avocado mix, chili jam	\$12.5
Mushroom à la Provence Mia mushrooms cooked with tomato, thyme, garlic, and olive oil on toast	\$13
Tofu Scramble on toast Fried Tofu cooked with tomato, thyme, garlic, and olive oil served on toast	\$14
Smashed avocado Avocado mix, sauté baby spinach, Baba Ganoush, Pico d Gallo on toast and topped with hard panez	\$16
Cauliflower and corn fritters Avocado mix, baby spinach, basil, pesto, chili jam topped with pico d Gallo	\$16
Healthy lentil wrap Mia lentil cooked with wild rice and kidney beans, herbs, spices and tomato, served with avocado, Pico d Gallo and fresh Jalapeno sourdough	\$16
Breakfast Tacos (3pc) Spiced crispy fried cauliflower, red kidney beans, baby corn, Avocado mix, fresh Jalapeno corn salsa	\$16.5
Super healthy Breakfast bowl Avocado mix, Pico d Gallo, hummus, soy bean Patis, sauté baby spinach, mia mushrooms cooked with herbs, garlic and a toast	\$18
Almond milk Pancake Served with seasonal berries, grilled banana and coconut air cream	\$16

KIDS MENU

Kids Pancake <i>(with seasonal air cream & maple syrup)</i>	\$10
Corn & Cauliflower Fritters	\$10
Chips & Soy Nuggets	\$10
Veggie on Toast	\$6
Veggie Tacos	\$8
Kids Burger	\$12

SALADS (all the salads are gluten free)

PROTEIN BOWL Wild rice, steamed broccoli, avocado mix, green peas, hummus, red kidney beans, walnuts with side maple dressing	\$16
TERIYAKI SILKEN TOFU Fried tofu, wild rice, Miso quinoa, cucumber, shallots, cherry tomato, mint, roasted cauliflower	\$16.5
CAJUN ROASTED CAULIFLOWER SALAD Spiced chickpeas, shredded carrot, cherry tomato, cucumber, kale, red chili, thyme with sweet balsamic dressing	\$16.5
THE GREEN BOWL Roasted sprouts, Broccoli, peas, green beans, kale, quinoa, cucumber with miso dressing	\$17
GREEN PAPAYA and MANGO SALAD Grilled vegan duck, shredded papaya and mango, cucumber, shallots, mint, chili pesto, with mango dressing	\$17.5

BURGER

Grilled Eggplant & BBQ silken tofu Avocado, hummus, spinach, served with chips & vegan aioli	\$16
Mushroom & kidney beans burger Mushroom, kidney beans, Patis, chili jam, lettuce, tomato, avocado mix, served with chips & vegan aioli	\$16.5
Protein burger with chips Soy bean patis, red kidney beans & mushroom Patis, lettuce, chili jam, served with chips & vegan aioli	\$17.5
Veggie burger (crumbed & fried) Corn, peas, sweet potato, chickpeas & herbs Patis crumbed and Fried with chili jam, lettuce, tomato, avocado mix, served with chips & vegan aioli	\$16.5

SKEWERS ON ROTI \$15/3pc

- Skewers are served with chili sauce, tzatziki, herb oil
1. Vegan chicken skewers (satay sauce)
 2. Vegan Prawn and Calamari skewers (marinated with basil, mint, garlic & olive oil)
 3. Tofu skewers (marinated with herbs & garlic)

MOMO (Vegan Dumpling) \$10

Epic of MoMo comes with sesame & tomato chutney

1. Soy beans and Cabbage MOMO
2. Mushroom and Tofu MOMO
3. Prawn & Chives MOMO

NEPALESE STYLE CURRY & RICE

(All comes with lentil mix, sesame and tomato chutney and 2pc of tortilla bread)

Vegan Lamb Curry	\$19
Vegan Chicken Curry	\$18
Chickpeas and Tofu Curry	\$16
Mushroom and Peas Curry	\$16

FAJITA

Fajita mix trio capsicum, baby corn, onion, garlic, herbs and mild spices

Vegetarian Fajita (Broccoli, Beans)	\$20
Vegan Chicken Fajita	\$26
Vegan Duck Fajita	\$28

THING TO SHARE

Bowl Of Chips <i>(Veg, Vegan, Garlic, Aioli)</i>	\$9
Calamari Rings (Crumbed & Fried)	\$12
Sweet Potato Chips	\$14
Trio Dipping with Sourdough	\$12
Hummus, Baba Ganoush, Herb oil	
Vegan Spicy Chicken Wings (Hot)	\$14

