

## **SPECIAL VEGAN MEAL OPTIONS \$31.50 ea (Pre-Ordered 24-Hrs Prior)**

**Coconut Rice Bowls** featuring curried jasmine rice cooked in coconut milk and topped with tofu and seasonal vegetables and fresh coriander, mint and toasted coconut flakes.

**Bombay Burrito** filled with curry mashed potatoes, roasted cauliflower, chickpeas, spinach, coriander-mint chutney and pickled onions.

**Whole Roasted Cauliflower** roasted in the oven until golden and tender, seasoned with spices & herbs, and drizzled w tahini sauce.

**Vegan Shepherds Pie** with mushrooms and root vegetables base topped with mashed potatoes fluffed up w seasoned coconut milk.

**Coconut Millet Bowl** made with pumpkin, chickpeas, shallots, and spinach drizzled with coconut lime mint sauce.

**Pesto Pasta** made with traditional pesto tossed in pasta accompanied w fresh sliced tomatoes w balsamic glaze.

**Vegetable Fried Rice** made with seasonal veggies and edamame & drizzled with tahini sauce.

**Pumpkin Risotto** arborio rice in vegetable broth, prepared with roasted pumpkin, caramelised onion, spinach, and garnished with coconut cream & toasted coconut flakes.

**Crispy Sesame Tempeh Bowl** made w a brown rice base, topped with assorted veggies (raw & blanched) w grilled tofu w maple sauce.

**Vegan Tikka Masala** made w tofu, chickpeas, tomato & coconut cream, w a side of jasmine rice.

**Roasted Vegetables Ratatouille** made w assorted vegetables served over pasta.

**Miso Tofu Wrap** with roasted pumpkin, baked miso tofu, asian slaw, avocado, toasted sesame seed, miso dressing.

**Mexican-Style Oaxacan Bowl** made w roasted chipotle kumara, bell peppers over a bed of warm seasoned black beans, topped w crunchy cabbage slaw, avocado & toasted sesame seeds.

**Vegan Burritos** made w roasted kumara, fresh corn, bell peppers, quinoa and creamy black beans, then drizzled with spicy lemongrass coconut chilli sauce.

**Roasted Cauliflower Tacos** made w shredded cabbage, avocado, radishes & coriander w tomato salsa.

**Vegan Pot Pie** made w seasonal vegetables w a creamy lemon mustard sauce and topped with a flakey puff pastry crust.

**Bali Bowls** made w peanut tofu, black rice, roasted kumara, shredded cabbage, radish and snow peas and Balinese-style peanut sauce.

**Mushroom Pasta with Carrot Puree** panfried mushrooms, in a creamy carrot puree w herbs & spices, tossed through al dente pasta, drizzled with coconut cream.

*\*\*Some ingredients may not be available, other ingredients in the meal will be increased to compensate\*\**

ENDS.