



SPECIAL VEGAN MEAL OPTIONS \$27.50ea (Pre-Ordered)

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.

ENDS.