

# FRESH JUICES

<b>CLEAN AND LEAN</b>	10
Watermelon, apple and cranberry	
<b>IMMUNITY</b>	10
Orange, apple, carrot and ginger	
<b>ENERGISER</b>	10
Apple, celery, cucumber and mint	
<b>JUST JUICE</b>	9
Choose your own flavour: Orange / apple / watermelon	

# SMOOTHIES

<b>MANGO LASSI</b>	10
Mango, coconut yoghurt and fresh apple juice	
<b>GREEN BOOST</b>	12
Apple, mango, spinach, coconut water and hemp seeds	
<b>SUN WARRIOR</b>	14
Banana, cacao, dates, peanut butter, protein, coconut and almond milk	
<b>BERRY BOMB</b>	12
Banana, raspberries, blackberries, strawberries, blueberries, hemp seeds and coconut milk	
<b>CARAMEL BISCOFF SHAKE</b>	12
Salted caramel sauce, vanilla ice cream, coconut milk and Biscoff crumb	

# COCKTAILS

<b>EDDIE'S GARDEN</b>	20
Brookie's gin, elderflower liqueur, fresh cucumber juice, lime, mint, simple syrup, topped with soda	
<b>FITZROY SOUR</b>	17
Whiskey, amaretto, lemon, simple syrup and bitters	
<b>CAUGHT IN THE RAIN</b>	18
Plantation pineapple rum, fresh lime, pineapple liqueur and coconut cream	
<b>BLOODY MARY</b>	18
Vodka, tomato juice, lemon, pickle brine, tabasco, cracked pepper, worcestershire sauce and a crunchy pickle garnish	

<b>HONEYBEES KNEES</b>	16
Honey, tequila and lemon juice (not vegan)	
<b>SINGAPORE SLING</b>	24
Cherry liqueur, orange liqueur, dom-benedictine, angostura bitters, pineapple and lime juice	
<b>MARTINI</b>	22
Your way	
<b>HOT GINGER TODDY</b>	16
Whisky and our own warm ginger tonic	
<b>MARCO POLO non-alcoholic</b>	12
Silk road ginger and lemon myrtle kombucha, fresh lime, kaffir lime and maple <i>add a shot of alcohol +6</i>	
<b>LYCHEE MINT FIZZ non-alcoholic</b>	14
Lychee, mint leaf, lime, cane sugar and sprite <i>add a shot of alcohol +6</i>	
<b>SOMETHING ELSE?</b>	
We can do most classics, just ask our friendly staff.	

# HOUSE TONICS

HOT or COLD

<b>GINGER TONIC</b>	8
Fresh ginger, lemon and local honey (not vegan)	
<b>GOLDEN ELIXIR</b>	8
Fresh lemon, ginger, turmeric, apple cider vinegar and local honey (not vegan)	

# COLD DRINKS

<b>SPARKLING MINERAL WATER</b> 500ml	5
<b>CAROLINE'S YUZU COLA</b>	7
<b>GINGER BEER</b>	6
<b>TWO BOYS KOMBUCHA</b>	6
Hibiscus and chamomile Ginger and lemon myrtle	
<b>SOFT DRINKS</b>	5
Coke / coke zero / sprite	
<b>LEMON LIME BITTERS</b>	6
Made fresh to order	

**Vegie Bar**  
SINCE 1988

# SOUP

## SOUP OF THE DAY

16

## GYOZA

12

nf  
Steamed vegetable dumplings served in a soy-sesame broth and finished with spring onions and crispy chilli **4 per serve**

# SALAD

## GREEN GODDESS SALAD

nf|gf|do  
Romaine lettuce, spinach, cabbage, cucumber, avocado and cherry tomatoes tossed with green goddess dressing. Finished with vegan feta cheese, pumpkin seeds and dill

**add** grilled vegan "lamb" + 6

20

## SUMMER SALAD

gf

18

Baby spinach, shaved radish and char-grilled asparagus tossed through nutty quinoa with a light housemade vinaigrette. Finished with fresh garden herbs and toasted walnuts

# SNACKS & STARTERS

## ROASTED CAULIFLOWER WITH HERBS

nf|gf

18

Salsa verde, marinated chickpeas, onion and garlic crumb. Finished with mint and coriander

## ARANCINI

nf

12

Crisp brown rice arancini with vegan hemp mozzarella and plant-based Parmesan, folded with wok-sautéed shallots, spring onion and parsley. Served with house-made salsa verde and fresh herbs

## PEKING DUCK BAO

nf

9

Crispy vegan duck, hoisin sauce, pickled cucumber, carrot, spring onion and garlic crumb. Served in a steamed bao bun **1 per serve**

## SPICED CHICKEN BAO

nf

9.5

Fried vegan chicken, coriander, chipotle mayo, pickles and crispy chilli crumb. Served in a steamed bao bun **1 per serve**

## SPRING ROLLS

nf

8

Classic mixed vegie spring rolls, served with baby cos lettuce, fresh coriander and nam jim sauce **2 per serve**

## SAMOSA CHAAT

nf

16

Lightly fried curried vegetable samosa served with fresh tomato, pickled onion, homemade tamarind chutney and coconut yoghurt. Finished with spiced chickpea crisps, mint and coriander **2 per serve**

## NACHOS WITH CHILLI CON CARNE

12

nf|gf|do

Fresh chilli sauce	\$2
Dairy sour cream	\$2
Coconut yoghurt	\$2
Jalapeños	\$2
Guacamole	\$4

## CHICKEN KATSU SANDO

14

nf  
Crispy vegan schnitzel drizzled in tonkatsu sauce, cabbage slaw with lemon dressing, mayo and fluffy white bread

## PULLED JACKFRUIT TACOS

14

nf|gf  
Slow-pulled jackfruit in smoky Mexican seasoning, layered with fresh salsa, sliced avocado and chipotle mayo. Finished with fresh coriander and toasted sesame seeds

## RUSTIC FRIES

10

## TRUFFLE FRIES

14

Vegan Parmesan cheese, chopped parsley and truffle mayo

## STEAMED GREENS

13

nf|gfo  
with soy and sesame sauce

## ROTI BREAD

8

nfo  
with satay sauce

# KIDS MENU

With a scoop of ice cream

16

Or a soft drink

Upgrade to juice

+2

orange / apple / watermelon

## PASTA NAPOLI

16

nf|do  
Fusilli, Napoli sauce and vegan parmesan cheese

## CHICKEN NUGGETS & CHIPS

nf

Tomato sauce

## SMALL TWO CHEESE

## MARGHERITA

nf|do

Rich Napoli sauce, vegan feta cheese and shredded hemp cheese

# PIZZAS gluten free pizza base +5

## TWO CHEESE MARGHERITA

nf|gfo|do

Rich Napoli sauce, shredded hemp cheese, vegan feta cheese and fresh basil

**add** olives +2

**add** roasted mushrooms +3

21

## TRUFFLE MUSHROOM

nf|gfo|do  
Creamy artichoke sauce, grilled field mushroom, vegan parmesan cheese finished with dill and truffle oil

25

## CREAMY CAPSICUM & MUSHROOM

nf|gfo|do

Roasted capsicum and silken tofu cream base topped with olives, cherry tomatoes and button mushrooms. Finished with fresh rocket and sprinkle of vegan Parmesan

25

## SWEET CORN GARDEN

nf|gfo|do  
Housemade sweet corn sauce topped with zucchini, cherry tomatoes, olives and jalapeños, finished with fresh basil and dill

25

# MAINS

## MOSTLY GREENS

nf|gf

A seasonal feast of fresh green vegies and your choice of protein, **TOFU OR TEMPEH**.

Wok-tossed with garlic, ginger and tamari. Served with brown rice and **SATAY OR TAHINI**

26

## MEE GORENG

A classic malaysian inspired dish of hokkien noodles wok-tossed with mixed vegies, tofu and sautéed potato in our special peanut satay sauce

25

## YAKI UDON

nf  
Vegan roast duck, seasonal greens and wild mushrooms wok-tossed with organic udon noodles in a sweet and tangy japanese-style sauce. Finished with nori, spring onion, pickled ginger and sesame

26

## VEGIE PARMA

nf|do  
Fried schnitzel, Napoli sauce, cheese, mixed leafs and onion salad, fries and mayo

24

## LAKSA

nf|gf

Lemongrass, turmeric & coconut broth with thin rice noodles, mushrooms, seasonal greens, fried tofu and broccoli. Topped with bean shoots, fresh coriander, roasted peanuts and chilli oil

28

## LENTIL CURRY WITH STEAMED

### RICE

nf|gfo

Thai-inspired curry dish. Slow cooked lentils in spiced coconut-tomato base, steamed basmati rice and roti bread finished with fried shallots and coriander

28

## MEXICAN BURRITO

nf |do

Soft burrito filled with spiced Mexican beans, sautéed onion, mushroom and spinach, oven-baked with creamy vegan mozzarella. Served with a side of brown rice, guacamole, coconut yoghurt, and corn chips. Finished with fresh chilli sauce and spring onion.

28

## PESTO PASTA

do|nfo

Fusilli pasta wok-tossed in a vibrant housemade pesto of basil, kale and spinach with asparagus and cherry tomatoes. Finished with zucchini ribbons and roasted pine nuts.

**add** vegan feta + 4.5

24

## LASAGNA

nf|do

Homemade lasagna, ragu sauce, bechamel, vegan mince protein, nutritional yeast and vegan shredded hemp cheese. Served with garlic bread

26

## SOUVLAKI

nf

Grilled vegan "lamb" marinated in mexican spices, fresh tomato, red onion, parsley and garlic tzatziki, wrapped in a warm pita. Served with rustic fries

26

## SMOKY MEXICAN STYLE

### BURGER

nf|do

A flavourful Mexican style burger - brioche bun layered with fresh avocado, tomato and capsicum salsa, pickled jalapeños and smoky chipotle mayo, served with golden rustic-cut potato fries and chipotle mayo

26

## DIPS AND SAUCES

Garlic aioli / fresh chilli sauce / chilli oil / soy sauce / nam jim / dairy sour cream	3
Tzatziki / satay / tahini / guacamole / truffle mayo / chipotle mayo	4

## TEA & COFFEE

### COFFEE & CHOC

Espresso coffee - as you like it  
Hot chocolate

### TEA

English breakfast / earl grey  
green sencha / lemongrass &  
ginger / chamomile / peppermint /  
chai tea

### SPECIALTY LATTES

Matcha latte / golden latte  
dandelion latte / chai latte

### MILK OPTIONS

Bonsoy / oat / almond / dairy /  
coconut

### AFFOGATO gf

Frangelico hazelnut liqueur &  
espresso coffee poured over a big  
scoop of vanilla ice cream.

## CAKES & DESSERT

### CHECK OUR DISPLAY CABINET!

Homemade ice cream and gelato  
available. Kindly check with  
your service personal for  
available flavours.

### DESSERT SPECIALS

Our pastry chefs are always  
trying new things. Please see  
our specials menu for their  
latest creations.

## DIETARY INFO

All our food is vegan, unless dairy option is chosen.

Please inform wait staff of any ALLERGIES or dietary requirements BEFORE placing  
your order. We cannot guarantee the absence of trace allergens.

## WINE

PLEASE SEE OUR WINE LIST FOR  
OUR CURRENT SELECTION

## BEER & CIDER

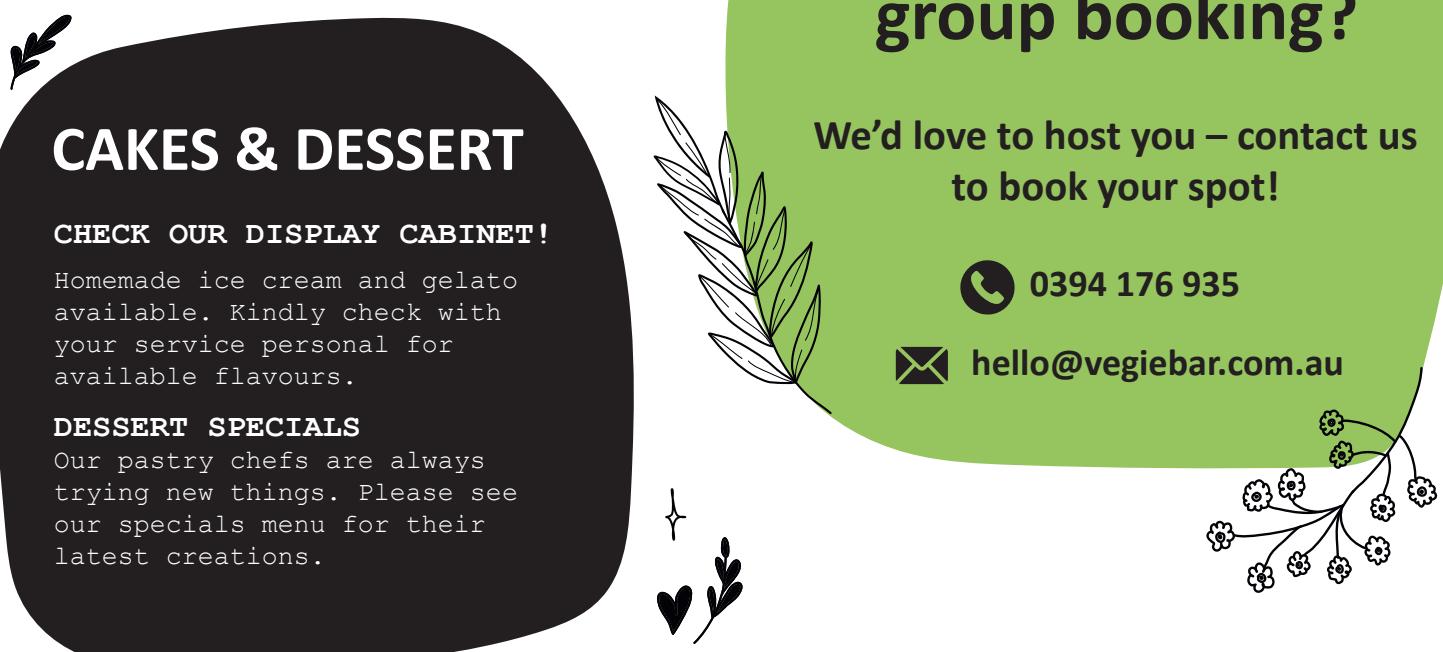
<b>BYRON BAY</b> Lager	9
<b>PRICKLY MOSES</b> Organic pilsner	11
<b>LOVE SHACK</b> Pale ale	12
<b>BODRIGGY</b> Session IPA	12
<b>LA SIRENE</b> Citray sour	13
<b>PERONI</b> Crisp lager	9
<b>HEAPS NORMAL</b> Half day hazy-0.5%	9
<b>GINGER KID</b> Ginger beer - 8%	12
<b>MAGNERS</b> Apple cider	13

Planning an event or  
group booking?

We'd love to host you – contact us  
to book your spot!

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hello@vegiebar.com.au



nf = nut-free

nfo = nut-free option

gf = gluten-free

gfo = gluten-free option

do = dairy option available