

FRESH JUICES

CLEAN AND LEAN 10

Watermelon, apple and cranberry

IMMUNITY 10

Orange, apple, carrot and ginger

ENERGISER 10

Apple, celery, cucumber and mint

JUST JUICE 9

Choose your own flavour:

Orange / apple / watermelon

SMOOTHIES

MANGO LASSI 10

Mango, coconut yoghurt and fresh apple juice

GREEN BOOST 12

Apple, mango, spinach, coconut water and hemp seeds

SUN WARRIOR 14

Banana, cacao, dates, peanut butter, protein, coconut and almond milk

BERRY BOMB 12

Banana, raspberries, blackberries, strawberries, blueberries, hemp seeds and coconut milk

CARAMEL BISCOFF SHAKE 12

Salted caramel sauce, vanilla ice cream, coconut milk and Biscoff crumb

COCKTAILS

EDDIE'S GARDEN 20

Brookie's gin, elderflower liqueur, fresh cucumber juice, lime, mint, simple syrup, topped with soda

FITZROY SOUR 17

Whiskey, amaretto, lemon, simple syrup and bitters

CAUGHT IN THE RAIN 18

Plantation pineapple rum, fresh lime, pineapple liqueur and coconut cream

BLOODY MARY 18

Vodka, tomato juice, lemon, pickle brine, tabasco, cracked pepper, worcestershire sauce and a crunchy pickle garnish

HONEYBEES KNEES 16

Honey, tequila and lemon juice (not vegan)

SINGAPORE SLING 24

Cherry liqueur, orange liqueur, dom-benedictine, angostura bitters, pineapple and lime juice

MARTINI 22

Your way

HOT GINGER TODDY 16

Whisky and our own warm ginger tonic

MARCO POLO *non-alcoholic* 12

Silk road ginger and lemon myrtle kombucha, fresh lime, kaffir lime and maple
add a shot of alcohol +6

LYCHEE MINT FIZZ *non-alcoholic* 14

Lychee, mint leaf, lime, cane sugar and sprite
add a shot of alcohol +6

SOMETHING ELSE?

We can do most classics, just ask our friendly staff.

HOUSE TONICS HOT or COLD

GINGER TONIC 8

Fresh ginger, lemon and local honey (not vegan)

GOLDEN ELIXIR 8

Fresh lemon, ginger, turmeric, apple cider vinegar and local honey (not vegan)

COLD DRINKS

SPARKLING MINERAL WATER 500ml 5

CAROLINE'S YUZU COLA 7

GINGER BEER 6

TWO BOYS KOMBUCHA 6

Hibiscus and chamomile
Ginger and lemon myrtle

SOFT DRINKS 5

Coke / coke zero / sprite

LEMON LIME BITTERS 6

Made fresh to order

Vegie Bar
SINCE 1988

SOUP

SOUP OF THE DAY 16

SALAD

GREEN GODDESS SALAD nf|gf|do 20
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

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

GYOZA nf 12
Steamed vegetable dumplings served in a soy-sesame broth and finished with spring onions and crispy chilli **4 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 nf 14
Crispy vegan schnitzel drizzled in tonkatsu sauce, cabbage slaw with lemon dressing, mayo and fluffy white bread

PULLED JACKFRUIT TACOS nf|gf 14
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 nf|gfo 13
with soy and sesame sauce

ROTI BREAD nfo 8
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 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 21

nf|gfo|do

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

add olives +2

add roasted mushrooms +3

TRUFFLE MUSHROOM nf|gfo|do 25

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

CREAMY CAPSICUM & MUSHROOM 25

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

SWEET CORN GARDEN nf|gfo|do 25

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

MAINS

MOSTLY GREENS nfo|gf 26

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**

MEE GORENG 25

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

YAKI UDON nf 26

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

VEGIE PARMA nf|do 24

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

LAKSA nfo|gf 28

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

LENTIL CURRY WITH STEAMED 28

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

MEXICAN BURRITO nf |do 28

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.

PESTO PASTA do|nfo 24

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

LASAGNA nf|do 26

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

SOUVLAKI nf 26

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

SMOKY MEXICAN STYLE 26

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

DIPS AND SAUCES

Garlic aioli / fresh chilli sauce 3
/ chilli oil / soy sauce / nam jim
/ dairy sour cream

Tzatziki / satay / tahini / 4
guacamole / truffle mayo /
chipotle mayo

TEA & COFFEE

COFFEE & CHOC

Espresso coffee - as you like it 5
Hot chocolate

TEA

English breakfast / earl grey 5
green sencha / lemongrass &
ginger / chamomile / peppermint /
chai tea

SPECIALTY LATTES

Matcha latte / golden latte 7
dandelion latte / chai latte

MILK OPTIONS

Bonsoy / oat / almond / dairy / 7
coconut

AFFOGATO *gf*

Frangelico hazelnut liqueur & 14
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.

WINE


PLEASE SEE OUR WINE LIST FOR
OUR CURRENT SELECTION

BEER & CIDER

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

Planning an event or group booking?

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

 0394 176 935

 hello@vegiebar.com.au

DIETARY INFO

nf = nut-free

nfo = nut-free option

gf = gluten-free

gfo = gluten-free option

do = dairy option available

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.