

DINNER MENU

Monday to Friday 4pm-9pm
Weekends and PH 11am-9.30pm



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	
HOT GINGER TODDY	16
Whisky and our own warm ginger tonic (notvegan)	

BLOODY MARY	18
Vodka, tomato juice, lemon, pickle brine, tabasco, cracked pepper, worcestershire sauce and a crunchy pickle garnish	
SINGAPORE SLING	24
Cherry liqueur, orange liqueur, dom-benedictine, angostura bitters, pineapple and lime juice	
MARTINI	22
Your way	
MARCO POLO non-alcoholic	12
Silk road ginger and lemon myrtle kombucha, fresh lime, kaffir lime and maple <i>add a shot of alcohol +6</i>	
LYCHEE MINT FIZZ non-alcoholic	14
Lychee, mint leaf, lime, cane sugar and sprite <i>add a shot of alcohol +6</i>	
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 vanilla Ginger and lemon myrtle	
SOFT DRINKS	5
Coke / coke zero / sprite / fanta orange	
LEMON LIME BITTERS	6
Made fresh to order	

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

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
Crispy brown rice arancini with vegan hemp mozzarella and plant-based Parmesan, folded with wok-sautéed shallots, spring onions and parsley. Served with house-made peanut satay sauce 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**

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
Cheese \$4

CHICKEN KATSU SANDO nf 14
Crispy vegan schnitzel drizzled in tonkatsu sauce, cabbage slaw with lemon dressing, mayo and fluffy white bread

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

HOLY SMOKES nf|gfo|do 25

Rich Napoli sauce, ground mince, red onion, sliced dill pickles, vegan shredded hemp cheese, special burger sauce with dash of sriracha and finished with spring onions

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

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

VEGIE PARMA nf|do 24

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

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

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

TAPENADE BURGER nf|do 26

Classic mediterranean style burger layered with olive tapenade, grilled eggplant, fresh lettuce, tomato, basil, cheese, juicy patty with plain mayo served on a toasted brioche style bun 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.

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 note our honey isn't vegan. All drinks with honey are marked as not vegan.

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

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