

GELATO by Girls+Boys

SUPER SUNDAES 12

- Choc Peanut Fudge Brownie *vg | gf*
- Caramel Cookie *vg | nf*
- Biscoff & Vanilla *vg | nf*

GELATO BARS 9.5

- **Snickers** *vg | gf*
Peanut butter gelato with peanut caramel ganache & whole peanuts coated in dark chocolate.
- **Cookie Dough** *vg | nf | gf*
Cookie dough gelato with cookie dough chunks & a gooey salted caramel centre coated in dark chocolate.

NOT A MAXIBON *vg | nf* 12

- Choc gelato, vanilla gelato & Oreo chunks layered between choc cookies.

GELATO BY THE SCOOP *vg* 6.5

Your choice of gelato from Girls+Boys, ask for today's flavours.

- **SINGLE SCOOP** 6.5
- **DOUBLE SCOOP** 8.5

AFFOGATO *vg | gf* 14

Frangelico hazelnut liqueur & espresso coffee poured over a big scoop of vanilla bean gelato.

CAKES & DESSERT

CHECK OUR DISPLAY CABINET!

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

BRICK LANE Draught	10
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
ISLAND BEER Seeing Red IPA	13
HEAPS NORMAL Half Day Hazy - 0.5%	9
GINGER KID Ginger Beer - 8%	12
MCCARTHY'S Apple Cider	13

TEA & COFFEE

COFFEE & CHOC	5
- Espresso coffee - as you like it	
- Hot Chocolate	

SPECIALTY LATTES	7
Matcha Latte / Golden Latte	
Dandelion Latte / Chai Latte	

TEA 5

- English Breakfast / Earl Grey Green Sencha / Lemongrass & Ginger Chamomile / Peppermint / Chai Tea

Milk options:
bonsoy / oat / almond / dairy

FRESH JUICES

CLEAN & LEAN 9

Watermelon, apple & cranberry.

IMMUNITY 10

Orange, apple, carrot & ginger.

ENERGISER 10

Apple, celery, cucumber & mint.

JUST JUICE 9

Choose your own flavour:
Orange / Apple / Watermelon

SMOOTHIES

MANGO LASSI 10

Mango, coconut yoghurt & fresh apple juice.

GREEN BOOST 12

Apple, mango, spinach, coconut water, hemp seeds.

SUN WARRIOR 13

Banana, cacao, dates, peanut butter, protein, coconut & almond milk.

BERRY BOMB 12

Banana, raspberries, blackberries, strawberries, blueberries, hemp seeds, maple syrup, coconut milk.

CARAMEL BISCOFF SHAKE 12

Salted caramel sauce, Girls&Boys vanilla bean gelato, coconut milk & biscoff crumb.

COLD DRINKS

SPARKLING MINERAL WATER 500ml 5

CAROLINE'S YUZU COLA 7

GINGER BEER Cascade 6

TWO BOYS KOMBUCHA 6

- Hibiscus & Chamomile
- Ginger & Lemon Myrtle

SOFT DRINKS 4.5

Coke / Coke Zero / Sprite

LEMON, LIME & BITTERS 6

Made fresh to order

COCKTAILS

EDDIE'S GARDEN 19

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

LADY PENELOPE 19

Tequila blanco, pink grapefruit, lemon, maple, fresh thyme & salt.

FITZROY SOUR 17

Whiskey, amaretto, lemon, simple syrup, bitters.

CAUGHT IN THE RAIN 18

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

BLOODY MARY 17

Vodka, tomato juice, lemon, pickle brine, tabasco, cracked pepper, Worcestershire sauce & a crunchy pickle garnish.

SANGRIA 14

A refreshing mix of red wine & brandy, topped with soda, fresh orange & apple.

MARCO POLO *non-alcoholic* 12

Silk Road ginger & lemon myrtle kombucha, fresh lime, kaffir lime, maple. **add a shot of alcohol +6**

SOMETHING ELSE?

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

HOUSE TONICS

PROBIOTIC SHOTS 4

- Ginger & Sauerkraut
- Kimchi & Kaffir Lime

GINGER TONIC 8

Fresh ginger, lemon & local honey, served HOT or COLD.

GOLDEN ELIXIR 8

Fresh lemon, ginger, turmeric, apple cider vinegar & local honey, served HOT or COLD.

Veggie Bar
SINCE 1988

prefer pictures? try our visual menu

scan the QR code on your table & click the link that appears

SMALL PLATES

PEKING DUCK BAO *nf*

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*

Fried vegan chicken, coriander, sriracha mayo, pickles & crispy chilli crumb, served in a steamed bao bun. *1 per serve*

THAI LETTUCE CUPS *nf | gf*

King oyster mushrooms marinated in a fragrant Thai-style citrus sauce, served with cos lettuce, fresh carrot, chilli crumb, mint & coriander.

GYOZA *nf*

Steamed vegetable dumplings served in a soy-sesame broth & finished with spring onions & chilli. *4 per serve*

SAMOSA CHAAT *nf*

Lightly fried curried vegetable samosa served with fresh tomato, pickled onion, tamarind & green tomato chutney, coconut yoghurt and spiced chick pea crisps.

SPRING ROLLS *nf*

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

PIZZAS

gluten free pizza base +5

TWO CHEESE MARGHERITA *nf | gfo | do*

Rich Napoli sauce, fior di latte, vegan feta & fresh basil.

add olives +2 add roasted mushrooms +3

PRIMAVERA *nf | gfo | do*

Creamy leek puree, fresh zucchini & asparagus, capers, sun-dried tomato tapenade, vegan feta, chilli flakes, toasted pepitas & fresh lemon.

HOLY SMOKES *nf | gfo | do*

Rich Napoli sauce, ground mince, red onion, sliced dill pickles, vegan fior di latte, special burger sauce and a dash of sriracha. Finished with spring onion.

sides & extras

RUSTIC CHIPS

10

SEASONAL GREENS with soy & sesame

13

ROTI BREAD with satay

7.5

SAUCES & DIPS

Garlic Aioli / Sriracha Mayo

Tzatziki / Satay / Tahini / Guacamole

9

9.5

18

11

12

8

21

24

25

3

4

LARGE PLATES

TOFU TOM YUM *nf | gf*

25

A spicy, sour & tangy Thai-style broth with rice noodles, puffed tofu, firm tofu, oyster mushrooms, baby corn & broccoli, finished with sesame seeds & spring onion.

ANCIENT GRAIN SALAD *nf | gfo | do*

24

Roasted sunchoke with fresh green apple, baby cos, green lentils, rye, parsley, dill & salsa verde, dressed with a zesty lemon vinaigrette, topped with vegan feta.

ZEN BOWL *nf*

29

Chilled ramen noodles, miso-sesame dressing, avocado, shiitake mushrooms, cherry tomatoes, wakame, edamame, cucumber, kimchi & togarashi. *add fried tofu +5*

SOUVLAKI *nf*

24

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

BURGERNATOR *nf | do*

24

The burger to destroy all others - a vegan beef-style burger with lettuce, pickles, fresh tomato, vegan cheddar & special burger sauce in a toasted bun. Served with rustic potato fries.

GNOCCHI *nf | gf | do*

29

Gluten-free potato gnocchi tossed in miso butter, served with a roasted pumpkin purée, oyster mushrooms, spinach, asparagus & zucchini. Finished with vegan parmesan, pepitas & parsley.

MOSTLY GREENS *nfo | gf*

26

A seasonal feast of fresh green vegies & your choice of protein, wok-tossed with tamari, garlic & ginger. Served with brown rice and your choice of sauce.
- Choose a protein: **TOFU or TEMPEH** Choose a sauce: **SATAY or TAHINI**

MEXICAN BURRITO *nf | do*

25

Mexican beans, baby spinach, red onion & mushrooms wrapped in a tortilla and oven-baked with creamy vegan mozzarella & fresh chilli sauce. Served with brown rice, guacamole, coconut yoghurt & corn chips.

MEE GORENG

25

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

YAKI UDON *nf*

26

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

LAKSA *nfo | gf*

28

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

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.