

LUNCH & DINNER

*Please check our Specials board for daily soup, seasonal salad and featured dishes
ALL items are Plant Based unless noted, Gluten Free items are indicated (gf)*

SAVORY

Chips & Dip (gf) 9.5

curry seasoned sweet potato chips with house made smoked cheddar, Pico de Gallo

Divine Toast 9.5

Gualcamole, almond ricotta, crispy lentils, fresh herbs, chilli oil

Mixed Pakora (gf) 10.5

market veggies, oyster mushroom fritters in curry spice, tomato chutney

Kale Salad (gf) 11

tamarind ginger vinaigrette, roasted beets, green apple, toasted coconut, candied cashews, pickled onions

Soup and Salad 13

daily soup with small kale salad

Daily Soup and Special Salad AQ

check the board, changes frequently

Summer Crepe (gf) 14.5

filled with sauteed mixed summer veggies, tofu, beansprouts and fresh basil in garlic miso sauce. Topped with pickled onions and carrots. Soysauce vinaigrette

Curry Bowl (gf) 12

seasonal veggies in creamy cashew korma. served with spiced rice and lentils

Falafel Burger 12

house made lentil falafel patty, tomato chutney, mint chutney, arugula, pickled carrot

ADD smoked cheddar 2.5 **ADD side of salad, fries or chips 4**

'Impossible' Burger 13

spiced up Impossible patty with house made sauce. See specials board for different styles.

ADD smoked cheddar 2.5 **ADD side of salad, fries or chips 4**

SIDES & ADDS

hummus or ricotta toast, curry oil 6.5

spiced sweet potato chips 4.5

butternut squash hummus 5.5

steamed mixed veggies 5.5

cashew korma curry 5.5

dry kitcheri (rice & lentils) 4.5

side tomato or mint chutney 3.5

side pickled veggies 4

ADD crispy lentils 2.5

'JUST' egg scrambled 4

EXTRA sauce 1.5

We appreciate your business, portions of service tips are distributed to kitchen staff