

FRESH JUICES

CLEAN & 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 and 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	
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 <i>non-alcoholic</i>	12
Silk road ginger and lemon myrtle kombucha, fresh lime, kaffir lime and maple add a shot of alcohol +6	
LYCHEE MINT FIZZ <i>non-alcoholic</i>	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	
GOLDEN ELIXIR	8
Fresh lemon, ginger, turmeric, apple cider vinegar and local honey	

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	4.5
Coke / coke zero / sprite	
LEMON LIME BITTERS	6
Made fresh to order	

Vegie Bar
SINCE 1988

Prefer Pictures? Try Our Visual Menu

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

SOUP

SOUP OF THE DAY 16

SALADS

GREEN GODDESS SALAD nf|gf|do 20

Romaine lettuce, spinach, cabbage, cucumber, avocado, vegan feta cheese and pumpkin seeds with green goddess dressing

Add grilled vegan "lamb" + 6

GRAIN SALAD gf 18

Roasted sweet potato, baby spinach, spring onion, chickpeas, roasted walnuts, red onion and sesame oil with homemade mustard seed dressing

SNACKS & STARTERS

ROASTED CAULIFLOWER WITH 18

HERBS nf|gf

Salsa verde, marinated chickpeas, onion and garlic crumb, mint and coriander

ROASTED POLENTA nf|gf 16

Roasted polenta, fresh gremolata and coconut yogurt

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 crumbs, served in a steamed bao bun **1 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**

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, coconut yoghurt and spiced chickpea crisps **2 per serve**

NACHOS WITH CHILLI CON CARNE 12

nf|gf|do

Fresh chilli sauce \$2

Sour cream \$2

Coconut yoghurt \$2

Jalapeños \$2

Cheese \$4

CHICKEN KATSU SANDO nf 16

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

ONION RINGS WITH CHIPOTLE 12

MAYO nf

RUSTIC FRIES 10

TRUFFLE FRIES do 14

Vegan Parmesan cheese, chopped parsley and truffle mayo

STEAMED GREENS nf|gfo 13

with soy and sesame sauce

ROTI BREAD nfo with satay sauce 8

KIDS MENU with a scoop of Ice cream Or a soft drink 16

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

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PIZZAS *gluten free pizza base +5*

TWO CHEESE MARGHERITA nf|gfo|do 21

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 mushrooms, vegan parmesan cheese finished with dill and truffle oil

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 onion

SUNSET HARVEST nf|gfo|do 25

Sun-dried tomato pesto, grilled zucchini, capsicum, broccoli, cauliflower, chili flakes, fresh parsley, balsamic glaze and vegan feta cheese

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, roti bread finished with fried shallots and coriander

HUMMUS & PITA nf 22

Pita bread, smooth chickpea hummus, harissa, marinated cherry tomato and coriander
Add extra pita bread +4

PASTA CARBONARA nf|do 24

Fusilli, carbonara sauce, king oyster mushroom, plant-based bacon finished with black pepper, vegan parmesan cheese and parsley

LASAGNA nf|do 26

Homemade lasagna, ragu sauce, bechamel, vegan mince protein, nutritional yeast and vegan shredded hemp cheese

VEGIE PARMA nf|do 24

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

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

BURGERNATOR nf|do 24

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

DIPS AND SAUCES

Garlic aioli/ fresh chilli/ 3

soy sauce/ nam jin/ sour cream

Tzatziki/ satay/ tahini/ 4

guacamole/ truffle mayo/ chipotle mayo

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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
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	

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

SPECIALTY LATTES	7
Matcha latte/ golden latte/ dandelion latte/ chai latte	

MILK OPTIONS	7
Bonsoy/ oat/ almond/ dairy/ coconut	

CAKES & DESSERT

TRIPLE CHOCOLATE BROWNIE nf gfo	14
Served warm with salted caramel sauce & vanilla ice cream	

APPLE CRUMBLE nf gfo	14
Served warm with vanilla ice cream	

ICE CREAM BY THE SCOOP	
Your choice of vanilla /chocolate	
- SINGLE SCOOP	5
- DOUBLE SCOOP	6

AFFOGATO gf	14
Frangelico hazelnut liqueur & espresso coffee poured over a big scoop of vanilla ice cream	

CHECK OUR DISPLAY CABINET!

DESSERT SPECIALS

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

Planning an event or group booking?

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



0394 176 935



info@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.