

Plant Based MENU

BREAKY BOWLS

TOFU SCRAMBLE (GF)

Pan scrambled mixed with vegetables hints of Turmeric and Madras flavours on bed of red rice and spicy banana chutney

CHIA COCONUT SMOOTHIE BOWL (GF)

Coconut milk soaked chia seeds blitzed with frozen banana fresh cinnamon and vanilla beans garnish mango strawberry crispy almonds and cashews with sesame sprinkles

GREEN SMOOTHIE BOWL (GF)

Spirulina and peanut butter mixed with banana maple syrup and almond milk garnish strawberry mango papaya and almond flakes

MUNG BEAN AND AVOCADO SMOOTHIE BOWL (GF)

Mung bean and avocado blended smooth with banana lime juice maple syrup and coconut milk garnish strawberry mango grated coconut chips and palm sugar

SNACKS & STARTERS

EDAMAME (GF)

Yummy green soy beans steamed in their pods sprinkled with rock salt

VIETNAMESE RICE PAPER ROLLS (GF)

Bean sprouts cucumber spring onion vermicelli mint and cilantro delicately wrapped in rice paper with sweet and spicy dipping sauce.

We have created a 100% Plant Based balanced and nutritious menu for the individuals required and for those that wish to try a healthy option. Preparation is done so there is no cross contamination with animal products. All produce is sourced and carefully handpicked from locally organic sustainable farmers and a selection is grown on site in our very own Organic Garden.

EGGPLANT FRIES

Eggplant strips gently filleted rolled panko crumbs fried golden served with marinara dipping sauce

CURRY SAMOSA

Handmade samosa pillows filled with curry nonsense with Chefs amazing banana fruit chutney

COCONUT MISO SOUP (GF)

Pan seared tofu and wakame edamame with mixed Japanese fungi in a rich Asian flavored frothed miso broth

VEGAN PATTIE TRIO (GF)

Cauliflower and Chick pea pattie Lentil Pattie Quinoa and eggplant pattie with banana and raisin dipping chutney

Vegan Burgers

BEAN MOLE BURGER

Red kidney bean chick peas Mexican spices lettuce tomato salsa onion capsicum cashew cheese on Bamboo ash black bun with side of homemade corn chips

GREEN PEA CORN BURGER

Sweetcorn and green pea Pattie laid to rest on lettuce with avocado onion tomato salsa Shimeji mushroom served with a small popcorn bowl

QUINOA EGGPLANT BURGER

Juicy pattie with lettuce avocado tomato grilled onion served with eggplant fries and marinara dipping sauce

LENTIL BURGER

Mixed lentil pattie with curry tones lettuce cucumber onion capsicum tomatoes chutney serve with tortilla chips

SUPER PROTEIN BURGER

7 Beans mix pattie chick pea's red kidney white kidney white soy mung cannellini black with Grandma's special Balinese spices lettuce tomato on Bamboo ash black bun and side of more beans

AVOCADO BEETROOT BURGER

Avocado Pate' grated beetroot crispy GMO free plant protein pattie grilled onion lettuce and fresh tomato slices. Served with skinny fries

CREAMY SHROOM BURGER

Crispy GMO free plant protein pattie with dairy-free creamy mushroom medley lettuce on a whole-wheat burger bun comes with sweet potato wedges

*note does not contain onions or garlic

CARBO FREE BURGER (GF)

Roasted mixed Veges - eggplant zucchini capsicums beetroot grilled onions on lettuce and you choose any one of the amazing patties above all with no bun!

PULLED BBQ JACKFRUIT BURGER

Fresh pulled Jackfruit marinated in Texan ranch sauce served with coleslaw topping on a fresh bun of your choice



Vegan Delights

BIHUN GORENG (GF)

Rice Noodles with organic vegetables mixed tempe and tofu tossed in a yellow curry sauce.

NASI GORENG KAMPONG (GF)

The Balinese classic fried rice with organic vegetables tempe and tofu crispy toss with sambal kampung

VEGETABLE LAWAR (GF)

Traditional Balinese mixed vegetables grated local coconut fresh spices with satay organic tofu

RED CURRY ROASTED VEG BOWL (GF)

Carrot onion cabbage capsicum long beans eggplant zucchini mushroom cauliflower broccoli on a dry red curry glaze served with a sweet potato fritter

CAESAR BOWL (GF)

Fresh baby romaine lettuce bed roasted mushrooms and onions with shallots cashew nut croutons poached coconut-tapioca 'hen fruit' olive oil drizzle and aquafaba caesar dressing

SESAME TOFU SALAD (GF)

Sesame crusted Tofu with green beans bean sprouts Vietnamese basil carrot chilli and ginger dressing

VEGETABLE CURRY (GF)

Traditional yellow curry with baby vegetable and potatoes served with steamed Tabanan rice.

VEGETABLE TART (GF)

Mixed vegetables onion zucchini eggplant mushroom selection carrot beet root lettuce demi sec tomatoes concasserve with vegetable fries

ROAST PUMPKIN PIZZA

Komune roasted pumpkins chunks with sesame seeds cashew cheese rocket and a drizzle of olive oil

PLANT PIZZA (GF)

Mung bean dough base tomato concasse topped with roasted pumpkin onion spinach eggplant zucchini shrooms olive oil moistener and coconut-tapioca melt

VEGAN LASAGNA (GF)

Homemade mung bean pasta sheets layered over fresh roasted vegetables with a rich marinara sauce topped cashew cheese topped and served hot

MEGA VEGE BOWL (GF)

Roasted organic pumpkin capsicum eggplant with brown quinoa jicama grated carrot beetroot bean sprouts shredded rocket some mixed nuts with zesty tahini dressing on side all in a bowl

Homemade Deserts

DRIED FRUIT BALLS GF / DF / V / P

Mixed dried fruit pineapple apricot raisin fig mango date sesame seed rolled

MUNG BEAN PANCAKES (GF)

Gluten free round pancakes with papaya berries compote and a dollop of berries sauce

SWEET POTATO CAKE (GF)

Roasted sweet potatoes toss with cashew nuts almond flakes cinnamon maple for coating

ALMOND DATES (GF)

Raw vegan cake with berries comfort dollop

BLACK RICE KLEPON (GF)

Sticky black rice with vanilla bean cinnamon caramelized banana sesame seed coating with fresh coconut

FRUIT SALAD (GF)

Mixed local fruits cucumber tossed in a Tamarind-chili dressing

DESSERT TASTING

A small selection of each sweet in one plate

GNOCCHI AL FORNO (GF)

Sweet potatoes gnocchi tossed in Asian pesto tomatoes red onion carrot ruccolla stuffed in capsicum cashew cheese topping and bake to perfection

VEGETABLE FILLED CANNELONI (GF)

Bean sheet rolled and filled with pumpkin and spinach topped with fresh rich marinara sauce and splotted cashew cheese and mini salad on top

SPINACH FETTUCCINE (GF)

Homemade fettuccine tossed in Napolitano sauce with zucchini eggplant onion capsicum ruccolla and cashew cheese

TOMATO PAPADELLE PASTA (GF)

Hand made fresh Pasta with roasted vegetables olives rich tomato reduction and fresh herbs

ROASTED CAULIFLOWER SALAD (GF)

Cauly trees fire roasted and drizzled with ground dried Indian spice seeds mixed in yoghurt topped almond slivers

MUSHROOM RISOTTO (GF)

Organic brown rice with mixed mushrooms - Shimeji oyster enoqi topping with grill king mushroom and truffle coconut lemon grass foam

