



AMELIA'S

at The Plettenberg

VEGAN

STARTERS

Ancient Grain Salad | R160

baby beetroot, celery, green apple, tomato, avocado*, toasted walnuts, mint, mixed seeds, tamarind dressing

Garden Route Salad | R155

garden root vegetables, calamata olives, mixed lettuce, cucumber, baby tomatoes, avocado*, toasted seeds, mustard vinaigrette

Beetroot Poke Bowl | R175

avocado*, edamame, red cabbage, cucumber, mango, radish, bean sprouts, pearl couscous, ponzu & sesame dressing

Saffron & Garden Pea Risotto | R165

tenderstem broccoli, toasted sunflower seeds, pearl onions, young carrots

MAINS

Battered Vish & Chips | R195

homemade tartar sauce, mushy peas, triple cooked chips

Vegetable Green Curry | R285

thai spices, coconut, onion & ginger pickle, fragrant sticky rice

Crispy Tempura Vegetables | R245

hot vermicelli noodle salad, jalapeño, peanuts, chili jam, lime

Mushroom Burger | R195

mushroom patty, battered onion rings, triple cooked chips
+ avocado* | SQ

Chickpea & Butternut Curry | R255

steamed white rice, tomato & red onion salsa, poppadom

Grilled Cauliflower Steak | R245

roasted beetroot, salsa verde, crispy capers, hummus

Sides | R65

seasonal steamed vegetables | steamed white rice
garden salad with house vinaigrette | triple cooked chips

DESSERTS

Decadent Dark Chocolate Fondant | R155

textures of strawberry, sorbet

Pineapple Consommé | R145

candied pine, coconut sorbet

Fragipane & Sour Cherry Tart | R155

toasted almonds, cherry gastrique, vanilla bean sorbet

Trio Of Handmade Sorbets | 135

Cheese Platter | R195

chef's selection of 3 vegan cheeses, homemade preserves, ciabatta melba toast

**avocado - subject to availability | v vegetarian*

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Please notify your server if any of the above dietaries apply to you.

Please note that we are a cashless establishment