

AMELIA'S

summer vegan

STARTERS

Poke Bowl (gf)(n) 195
avocado* • edamame • red cabbage • cucumber • radish
• bean sprouts • sticky rice • ponzu dressing
+ marinated baby beetroot 55

Summer Salad (gf)(n) 185
lettuce • chèvre • cucumber • grapes • berries
• red onion • walnuts • tahini dressing

Exotic Mushroom Risotto 185
tenderstem broccoli • toasted sunflower seeds
• pearl onions • coconut • sautéed mushrooms

Crispy Tempura Vegetables 175
hot rice noodle salad • sweet chilli jam • lime

MAINS

Battered Vish & Chips 225
homemade tartar sauce • mushy peas • triple-cooked chips

Chickpea & Butternut Curry 265
steamed white rice • tomato & red onion salsa
• poppadum

Grilled Mushroom Burger 225
chickpea & mushroom patty • battered onion rings
• triple-cooked chips
+ avocado*

Grilled Cauliflower Steak (n) 255
roasted beetroot • chimichurri • crispy capers • hummus

Sides 65
seasonal steamed vegetables
steamed white rice
garden salad with vinaigrette
triple-cooked chips

DESSERTS

Decadent Dark Chocolate Fondant 165
textures of strawberry • sorbet

Trio of Handmade Sorbets 145

Warm Malva Pudding 155
mebos compote • sweet apricot sorbet

*avocado - subject to availability

gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment