

AMELIA'S

vegan

STARTERS

Harvest Bowl (n) roasted vegetables • pearl couscous • avocado • toasted mixed seeds • herb tahini dressing	190
Tomato & Chèvre-style Salad (n) red onion • olives • rocket • red pepper romesco • olive oil • balsamic glaze	185
Exotic Mushroom Risotto tenderstem broccoli • toasted sunflower seeds • pearl onions • coconut • sautéed mushrooms	185
Crispy Tempura Vegetables hot rice noodle salad • sweet chilli jam • lime	170

MAINS

Battered Vish & Chips tartar sauce • mushy peas • triple-cooked chips	225
Chickpea & Butternut Curry steamed white rice • tomato & red onion salsa • poppadum	265
Grilled Mushroom Burger chickpea & mushroom patty • battered onion rings • triple-cooked chips + avocado SQ	225
Grilled Cauliflower Steak (n) roasted beetroot • chimichurri • crispy capers • hummus	255
Sides seasonal steamed vegetables steamed white rice garden salad with vinaigrette triple-cooked chips	65

DESSERTS

Decadant Dark Chocolate Fondant textures of strawberry • sorbet	165
Hazelnut & Spiced Pear Tart (n) vanilla bean sorbet	160
Trio of Handmade Sorbets	145
Warm Malva Pudding mebos compote • sweet apricot sorbet	155

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