

AMELIA'S

vegan

STARTERS

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

MAINS

- Battered Vish & Chips** 225
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 SQ
- Grilled Cauliflower Steak** 255
roasted beetroot • chimichurri • crispy capers • hummus

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

DESSERT

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

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