



AMELIA'S

at The Plettenberg

VEGAN

STARTERS

GREEN GODDESS VEGAN SALAD | R165

broccoli, spinach, garden peas, quinoa, grilled baby marrow, almonds
+avocado* | SQ

GARDEN ROUTE SALAD | R160

garden route vegetables, calamata olives, mixed lettuce, baby tomatoes,
cucumber, toasted seeds, mustard vinaigrette
+avocado* | SQ

EXOTIC MUSHROOM RISOTTO | R170

tenderstem broccoli, toasted sunflower seeds, pearl onions,
coconut, sautéed mushrooms

CRISPY TEMPURA VEGETABLES | R165

hot rice noodle salad, sweet chilli jam, lime

MAINS

BATTERED VISH & CHIPS | R195

homemade tartar sauce, mushy peas, triple cooked chips

CHICKPEA & BUTTERNUT CURRY | R255

steamed white rice, tomato & red onion salsa, poppadum

MUSHROOM BURGER | R195

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

GRILLED CAULIFLOWER STEAK | R245

roasted beetroot, chimichurri, crispy capers, hummus

SIDES | R65

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

DESSERTS

DECADANT DARK CHOCOLATE FONDANT | R155

textures of strawberry, sorbet

FRANGIPANE & APPLE TART | R145

toasted almonds, cinnamon & apple compote, vanilla bean sorbet

TRIO OF HANDMADE SORBETS | R135

VEGAN CHEESE SELECTION | R195

3 vegan cheeses, served with homemade preserves, toasted ciabatta

**avocado - subject to availability*

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.