



**PURE VEGAN
DINNER MENU**
BOOKINGS ESSENTIAL
SATURDAY 10TH AUGUST 2019

ENTRÉE

- 1 **GF** VEGAN SPICY PUMPKIN SOUP WITH DINNER ROLL 9
2 VEGAN SQUID RINGS AND DIPPING SAUCE 9
SAUCE - (SWEET CHILLI & PONZU & SESAME OIL)

MAIN

- 1 VEGAN LASAGNE (MUSHROOM) WITH SWEET POTATO CHIPS AND SALAD 22
2 VEGAN CREAMY GARLIC PRAWNS SERVED WITH STEAMED RICE
AND SALAD 18
3 **GF** VEGAN CHILI CON CARNE NACHOS (SERVED WITH VEGAN CHEESE,
GUACAMOLE AND JALAPENOS) 20
4 VEGAN LAMB POT PIES WITH SWEET POTATO CHIPS AND SALAD 22
5 **GF** VEGAN 2 X TUNA PATTIES WITH SWEET POTATO CHIPS & SALAD 20

DESSERT

- 1 **GF** VEGAN STICKY DATE PUDDING AND ICE CREAM 12
2 VEGAN STRAWBERRY CUSTARD & CHOCOLATE CAKE 10

DRINKS - SOY, ALMOND \$5

COFFEE - TEA - LATE - CHI - HOT CHOCOLATE LIQUOR AVAILABLE AT BAR

MENU PREPARED BY VEGANS

BOOKINGS CALL 95313894 & LEAVE PHONE # LIMITED SEATING