

FOOD

starters



see photos of every dish!

Go to mryum.com/vegiebar or scan the QR code with your phone camera. No QR app required.

SAMOSA (v) A traditional Indian pastry filled with mild vegetable curry, served with coconut tsatsiki & fresh chilli sauce. (1 per serve) **7**

SPRING ROLLS (v) Classic mixed vegie spring rolls served with lettuce, Vietnamese mint & sweet chilli dipping sauce. (2 per serve) **7**

RICE BALLS (v,gf) Hand-made balls of spiced brown rice & mixed vegies, served with our peanut satay sauce. (3 per serve) **8.5**

KOREAN SLIDER (v) Tempura smoked tofu, vegan kimchi, chipotle aioli & fresh Asian herbs served in a steamed bun. (1 per serve) **7.5**

JACK-FRUIT TACOS (v,gf) Corn tortillas topped with crispy jackfruit fillets, black bean & sweet corn salsa, fresh coriander & wasabi aioli. (2 per serve) **11**

burgers & wraps

BETTER THAN A BIG MAC (v) Two house-made 100% no-beef patties, special sauce, lettuce, vegan cheese, pickles & onion in a sesame seed bun. Served with golden potato fries. **19**

ROAST MUSHROOM BURGER (v) A whole roasted field mushroom, chermoula pesto, cucumber, roquette, pickled red cabbage, crumbed organic tofu & vegan aioli in a rustic burger bun. Served with sweet potato fries. **20**

TEMPEH MUSHROOM WRAP (v) Grilled mushroom, marinated tempeh, cucumber, chermoula pesto, roquette, pickled red cabbage & vegan aioli wrapped in a wholewheat tortilla.
add hot chips +3
add sweet potato fries +4

pizzas

(dairy cheese available upon request)

BBQ LOVERS (v,go) Smokey bbq sauce, creamy vegan mozzarella, fried mock-chicken pieces, capsicum, jalapenos & pineapple. Finished with fresh coriander & chipotle aioli. **22**

CALA-BRESE (v) Spicy tomato sugo, creamy vegan mozzarella, sliced vegan salami, roasted capsicum, fresh chilli & kalamata olives. Finished with fresh sage. **22**

GRILLED MUSHROOM (v,go) Artichoke puree, baby spinach, slow-grilled field mushrooms & creamy vegan mozzarella. Finished with toasted pine nuts, snowpea shoots & a dash of truffle oil. **24**

MARG-HERITA (v,go) Napoli sauce, roast tomato wedges, creamy vegan mozzarella & fresh basil.
add olives +2
add slow-roasted mushroom +3
add vegan feta +3

GLUTEN FREE PIZZA BASE +4

sides

EDAMAME with sea-salt, lemon & cumin (v,gf) **6**
HOT CHIPS with tomato sauce (v,gf) **7**
SWEET POTATO FRIES (v,gf) **9**
AIOLI DIPS chipotle / herb / plain (v,gf) **2**
STEAMED VEGIES (v,gf) **10.5**
PARATHA BREAD (v) **3**

dietary info:
 (v) vegan
 (gf) gluten free
 (go) gluten free option

FOOD ALLERGIES Due to the nature of restaurant meal preparation and the potential for cross contamination, we cannot guarantee the absence of trace allergens. If you have a food allergy, please inform waitstaff.

CARD PAYMENTS Please note, there is a 1.4% surcharge added to all credit card & EFTPOS transactions.

FOOD

mains

SOBA SALAD BOWL (v)	Organic green tea soba noodles with smoked tofu, wasabi cashews, avocado, shiitake mushrooms, vegan kimchi, arame, cucumber, baby spinach, pickled ginger & pomegranate seeds.	24
PUMPKIN SPLIT PEA DAHL (v,go)	A hearty yellow split-pea & pumpkin dahl slow-cooked with button mushrooms & baby spinach. Served with brown rice, cucumber salad, coconut tsatsiki, pappadum & paratha bread.	18
LAKSA (v,go)	A fragrant lemongrass, turmeric & coconut broth with rice vermicelli, oyster mushrooms, bok choy, tofu & tempura eggplant. Topped with crushed macadamias, Asian herbs & aromatic chilli oil.	21
GNOCCHI (v,gf)	Hand-made hemp gnocchi, roasted beetroot, butternut pumpkin, baby carrots, broccolini & vegan feta with a roast capsicum & hazelnut romesco sauce.	25
SPAGHETTI & MEATBALLS (v)	A classic tomato & red wine spaghetti bolognese topped with smoked tempeh & mushroom meatballs. Finished with crumbled vegan feta & fresh basil leaves. (dairy parmesan available upon request)	23
PAD SEE EW (v)	Flat rice noodles, king oyster mushrooms, fresh seasonal vegies & fried tofu wok-tossed in our tangy Thai-style stir-fry sauce. Finished with fresh bean shoots, coriander, crushed peanuts & lime.	20
ORIGINAL STIRFRY (v,gf)	You can't beat an original - a generous selection of fresh seasonal vegies & tofu wok-tossed with tamari, garlic & ginger. Served with brown rice & your choice of SATAY or TAHINI sauce.	21
MOSTLY GREENS (v,gf)	A seasonal feast of fresh green vegies & organic tempeh wok-tossed with tamari, garlic & ginger. Served with brown rice & your choice of SATAY or TAHINI sauce.	22
MEE GORENG (v)	A classic Malaysian inspired dish of hokkien noodles wok-tossed with mixed vegies, tofu & sautéed potato in a lightly spiced peanut satay sauce. Finished with fresh bean shoots and fried shallots.	22
MEXICAN BURRITO (v)	Tortilla wrapped Mexican-style beans, baby spinach, Spanish onion & mushrooms, oven-baked with creamy vegan mozzarella & fresh chilli sauce. Served with brown rice, guacamole, coconut yoghurt & corn chips. (dairy cheese available upon request)	22

DESSERTS

gelato treats by

SNICKERS BAR (v,gf)	Peanut butter gelato with peanut butter ganache & whole peanuts encased in dark chocolate.	7.5
VIOLET CRUMBLE (v,gf)	Vanilla bean gelato with vegan honeycomb pieces, coated in mylk chocolate.	7.5
TOP DECK SUNDAE (v,go)	A scoop each of choc-hazelnut & vanilla bean gelato with fudge sauce, crushed nuts & fudgy bits served in a waffle basket.	10

sweet things

BERRY CHEESE-CAKE	Classic smooth cream-cheese filling baked on a biscuit base & topped with mixed berries.	9.5
CHOC ROYALE (v,gf)	A sumptuous layered chocolate cake with dark chocolate ganache & toasted almond flakes.	9.5
PEANUT BROWNIE (v,gf)	Our deliciously fudgy, peanut filled chocolate brownie topped with peanut butter ganache.	9
STICKY DATE (v,gf)	A rich sticky date pudding with butterscotch ganache and pistachio praline.	9.5
		add a scoop of vanilla bean gelato +4