

AGNES WATER

TAVERN.



VEGAN MENU

Entrées

| Zucchini fries \$12 With Plant based Smokey Chipotle | \$12 |
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| Classic Bruschetta (4) | |
| Diced tomatoes, semidried tomatoes, Spanish onion, balsamic, basil oil & rocket on traditional sourdough | \$12 |
| Salads & Light Meals | |
| Roast Pumpkin Salad | |
| Roast pumpkin, vegan cheese, mixed leaf, tomato, Spanish onion, semidried tomato, croutons, roast macadamia nuts, green goddess dressing & balsamic reduction | \$22 |
| Vietnamese Zucchini Salad | 406 |
| Soy, Ginger and sesame dressed crumbed zucchini, cold rice noodles, carrot, coriander, chili, pea sprouts, radishes, cashews, fried shallots, spring onion | \$26 |
| Bean & Chickpea Tacos | \$22 |
| Mexican spiced black bean and chickpeas, guacamole, Pico de Gallo salsa, sweet chili, lime. | |
| Vegan Nachos \$22 (Lunch only) | \$22 |
| Corn chips, Mexican spiced black bean and chickpeas, vegan cheese, Pico de Gallo Salsa, guacamole | |
| Roast Roma Tomato and herb Risotto (Dinner only) | \$24 |
| Topped with Basil Oil, Fresh Basil, Nutritional Yeast, rocket and semi dried tomatoes | • |
| Desserts | |
| Coconut and Blueberry Crème Brulee | \$11 |

OPEN Fri & Sat 5.30 - 8:30pm | Sun - Thur 5.30 - 8pm

House made served with coconut vegan ice cream



15% Surcharge on Public Holidays ALLERGEN ADVICE: Meals may contain or come into contact with eggs, nuts, dairy and wheat. Please let our friendly staff know if you have any allergies. Not all meal alterations can be accommodated