

SPUDS

CURLY FRIES

with aioli \$10

BEER BATTERED FRIES

with bacon mayo \$10

KUMARA FRIES

with bacon mayo (gf, af*) \$10

LOADED FRIES

Fries with smoked cheese sauce, pulled jackfruit, jalapeños & crispy onions \$16

SHARING PLATES

MARINATED OLIVES (v, gf) \$7

HEMP NUGGETS

Baked broccoli, hemp & buckwheat nuggets, with maple mustard sauce (gf) \$9

BUFFALO CAULI WINGS

Buffalo seasoned & battered cauli wings with aioli & sesame seeds \$12

MISO TOFU

Grilled miso sesame tofu & wakame (gf) \$12

ZUCCHINI LABNEH SALAD

Zucchini & cucumber ribbons, pickled radish, fresh peas & labneh (gf) \$14

SPIRULINA DUMPLINGS

Water chestnut mushroom & carrot dumplings with soy, sesame & chili sauce \$12

PAN-FRIED GREENS

Seasonal pan-fried greens with fried chickpeas (gf) \$11

THE MOCK PLATTER

Zucchini, cucumber salad, hemp nuggets, miso tofu, olives, fried chickpeas, roasted veg, green tahini, labneh, house pita (gf*) \$38

EXTRAS

Hash Brown (2) \$6

Chilli Beans (gf) \$6

Pulled Jackfruit (gf) \$6

Guacamole \$5

Avocado \$6

Facon \$4

Housemade pita \$6

Toasted Sourdough (2) \$5

SAUCES \$1.5

Tzatziki (gf)

Aioli (gf)

Spicy buffalo (gf)

Bacon mayo (gf)

Green tahini (gf)

Maple mustard (gf)

Smoked cheese sauce

PLEASE INFORM US OF ANY ALLERGIES

af* = onion & garlic free on request;

gf = gluten free, please check if suitable for coeliac;
 gf* = gluten free bread or bun available for \$2

100% PLANT BASED MENU

PLATES & BOWLS

GREEN MATCHA BOWL (TIL 3PM)

Smoothie bowl with kiwifruit, banana, almond milk & matcha (gf, af) \$14

PANDAM TOAST (TIL 3PM)

Pumpkin coconut pandam jam, with scrambled tofu & pan fried mushrooms on toast (gf*) \$16

BRUNCH BOWL (TIL 3PM)

Scrambled tofu, hash brown, chilli beans, avocado, pan-fried mushrooms, wilted spinach & bacon mayo (gf, af*) \$19

CARROT & HARISSA

Roasted baby carrots, roasted fennel, brown lentils, harissa & tzatziki (gf) \$19

BURGERS, TACOS & WRAPS

ADD FRIES, CURLY FRIES OR GREEN SALAD \$5; KUMARA FRIES \$6

BREAKFAST BURGER (TIL 3PM)

Scrambled tofu, hash brown, tomato, cheese, facon, BBQ sauce & bacon mayo, on an English muffin (gf*) \$15

THE GYROS BUTTIE

Pulled 'brisket', beer battered fries & tzatziki in a housemade pita wrap \$15

CRUNCH WRAP

Chilli beans, corn chips, salsa, cheese, guacamole & coriander, layered in a wrap & toasted, with smoked cheese sauce \$16

THE CAROLINA

Crumbed southern style seitan 'chicken' with maple mustard, slaw, facon, cream cheese, iceberg & red pickled onions \$16

THE BRISKET

Hungry Giraffe pulled 'brisket', with hash brown, smoked cheese sauce, maple mustard, iceberg, pickles & crispy shallots \$16

DESSERTS

CHURROS

Cinnamon & sugar dusted doughnuts with choc sauce \$10

AFFOGATO

Vanilla & chocolate ripple ice cream with an espresso shot \$10

ADD A MIMOSA TO YOUR BURGER OR BOWL FOR \$6! UNTIL 3PM DAILY

POWER BOWL

Crispy baked panko crumbed broccoli, jalapeño brown rice, fried chickpeas, green tahini & fresh peas \$19

BURRITO BOWL

Brown rice, house beans, crumbed seitan 'chicken', guacamole, iceberg, corn & jalapeño salsa & tzatziki \$19

FISH & CHIPS

Dill & caper marinated banana blossom 'fish' in vodka batter, with fries & tzatziki \$22

THE MOCKINGBURGER

Housemade 'beef' patty, cheese, facon, tomato, beetroot, lettuce, pickled red onion & burger sauce (gf*) \$17

CHEESEBURGER

Housemade 'beef' patty with cheese, pickles, onion, mustard & ketchup (gf*) \$15

THE 420

Broccoli, buckwheat & hemp patty, maple mustard, smoked cheese sauce, guacamole & salsa (gf*) \$15

FISH TACOS

Vodka battered 'fish', marinated in dill & caper, with pickled red cabbage & tzatziki \$14

BROCCOLI TACOS

Panko crumbed broccoli, buffalo sauce & guacamole \$13

PORTOBELLO TACOS

Marinated portobello mushroom, pickled red cabbage, green tahini & chimichurri (gf*) \$14

CHOC RAVIOLI

Filled with hazelnut, cream cheese, with mascarpone & jam \$12

CHEESECAKE

Seasonal fruit cheesecake in a jar \$12