



## Sac Vegan Chef Challenge

### **Veggies Samosa** 12.5

Gold fried samosa filled with potatoes, peas, carrots in mild curry. Served with fennel apple relish and sweet chilli plum sauce.

### **Spicy Fried Brussel sprouts** 14.5

with shishito peppers tossed in spicy garlic ginger soy sauce with Thai basil. Topped with coconut mint yogurt. (GF)

### **Chick'n & Citrus Chopped Salad** 19.5

Crispy fried breaded Tindale chick'n fillet. with chopped lettuce, cabbage, arugula, onions, green apples and fresh herbs in tangy sesame soy vinaigrette. Topped with fresh seasonal oranges and crunchy mixed nuts.

### **Tamarind Tofu** 22.5

Golden fried breaded tofu sautéed in house made tamarind sauce with asian eggplants, sweet peppers and crispy shallots. Steamed jasmine rice (GF)

### **'Impossible' Garlic Noodles** 23.5

Fresh noodles in garlic soy sauce with 'Impossible' meat, sweet peppers, tender greens, bean sprout and garlic chives.

### **Massaman Curry** 23.5

Braised tofu in creamy massaman curry with fingerling potatoes, fennels and carrots. Served with grilled flat bread

## *Sides*

**Garlic Friedrice** 9.5  
with roasted garlic and butter

**Sauteed Cabbage** 9.5  
with onions in garlic soy sauce

**Steamed Tendergreens** 10.5  
with creamy panang sauce

**Steamed Spinach** 9.5  
with mushroom in tangy soy sauce