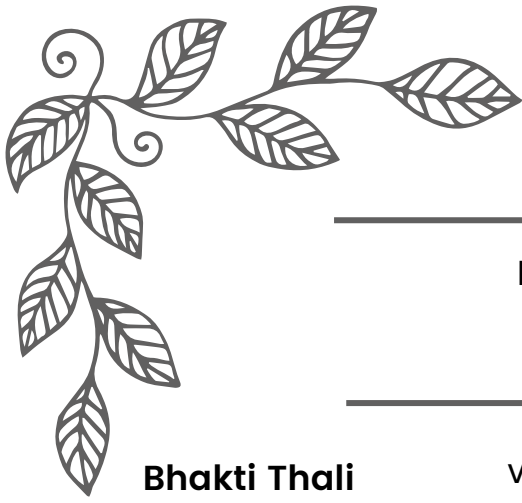




Sunday Menu



Please order at the counter

MAINS

Bhakti Thali

VO, GF \$18

Rice, Sambar Dhal, Curry, Dal Vada, Salad & Halava

Savoury Thali

VG, GF \$15

Rice, Sambar Dhal, Curry, Dal Vada & Salad

Rice and Curry

VG, GF \$12

Rice & Curry of the Day

Idli Plate

VG, GF \$12

Four Pieces of Steamed Rice & Lentil Cakes, Served with Sambar Dhal & Chutney

Dahi Vada

GF \$14

Lentil dumplings soaked in a creamy yoghurt sauce, topped with Tamarind & Green Chutney

Dosa

VO, GF

Thin, savory crisp crepe made from Rice & Lentils, served with Sambar Dhal & Chutney.

Choices Below:

Plain Dosa \$13

Cheese Dosa \$16

Cheese Filling

Masala Dosa \$16

Spiced Potato Filling

Masala Cheese Dosa \$20

Spiced Potato & Cheese Filling

Sambar Vada Plate

VG, GF \$15

Four Pieces of Savoury Lentil Doughnuts, Served with Sambar & Chutney

Uttapam

VO, GF

Thick Pancake made from Rice & Lentils, Topped with Seasonal Vegetables
Served with Sambar Dhal & Chutney

Choices Below:

Plain Uttapam VG, GF \$15

Cheese Uttapam GF \$18

SIDES

Dal Vada Plate

VG, GF \$12

Three Pieces of Crispy Lentil Fritters. Served with Tomato Chutney

Curry of the Day

VG, GF \$8

Seasonal Vegetable Curry

Salad

VG, GF \$8

Housemade Salad

Sambar Dhal

VG, GF \$7

South Indian Lentil Vegetable Stew

Rice

VG, GF \$5

Steamed Basmati Rice

Yoghurt

VG, GF \$5

One Serve of full cream Yoghurt

Pickle

\$2

Mixed Pickles



DESSERTS

Baked Cheesecake

\$9

Cheesecake of the Day

Brownie

VG

\$5

Vegan Chocolate Brownie

Gulab Jamun

\$6

Two Piece of Deep Fried Milk
Balls soaked in Rosewater Syrup

Date Slice

\$5

Date & Oat Slice

Halava

\$4

Semolina Pudding

Bliss Ball

VG, GF

\$4

Dried Fruit, Nuts & Coconut Protein Ball

DRINKS

Mango Lassi

VO, GF

\$6

Salted Lassi

GF

\$6

Coconut Water

\$5

Homemade Lemonade

\$5

Bundaberg

\$5

Gingerbeer
Passionfruit
Guava

Tea Garden's Kombucha

\$5

Mango
Coconut & Lime
Turmeric, Ginger & Pear

VO = Vegan Option

VG = Vegan

GF = Gluten Free

