

Eastwoods

VEGAN MENU

SMALLER

coconut turmeric crackers
sesame, chilli salt 12

edamame beans
herb oil, kaffir salt, lemon 13

vege betel leaf
tropical fruit, coconut, green nahm jim, apple, lime leaf, mint 10ea

salt & pepper tofu
chilli jam, pickled diakon & thai herbs 23

coconut green papaya salad
kohlrabi, cucumber, lychee, ginger, lemongrass, spicy mint dressing 30

LARGER

tofu & cashew stir fry
broccolini, zucchini, white onion, chilli, vegan 'oyster' sauce & ginger 42

dry red curry of tofu
chilli, snow pea, baby corn, spring onion, coconut, lime 42

khao soi curry
rice noodle, tofu, baby corn, oyster mushroom 42

ON THE SIDE

steamed broccolini & choy sum
vegan 'oyster' dressing, fresh ginger 18

deep fried eggplant
palm caramel, lime leaf, ginger, coriander 17

crispy roti bread
laksa dipping sauce 14

SOMETHING SWEET

eastwoods affogato
mr. bean cold brew espresso & coconut ice cream 14
add a liqueur 19
premium 29

seasonal tropical sorbet 16

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VEGETARIAN BANQUET

VEGAN OPTIONS AVAILABLE

TASTE SOME OF OUR FAVOURITES

76PP (2 PERSON MINIMUM)

turmeric coconut crackers

sesame, chilli salt

edamame beans

herb oil, kaffir salt, lemon

son in law eggs (sub for coconut papaya salad for vegan)

sweet yellow bean, hot & sour green papaya

vege betel leaf

tropical fruit, coconut, green nahm jim, apple, lime leaf, mint

salt & pepper tofu

chilli jam, pickled daikon & thai herbs

khao soi curry

rice noodle, tofu, choy sum, baby corn, oyster mushroom

tofu & cashew stir fry

broccolini, zucchini, white onion, chilli, vegan 'oyster' sauce & ginger

jasmine rice

UPGRADES

coconut green papaya salad

kohlrabi, cucumber, lychee, ginger, lemongrass, spicy mint dressing 9pp

seasonal tropical sorbet 4pp