

# PADMANADI

\* GLUTEN FRIENDLY OPTIONS AVAILABLE. JUST ASK!

## LUNCH // 17.95

Lunch entree portions are individually sized and come with spring rolls and jasmine rice.

*Substitute coconut or brown rice for 1.00*

### Curried Tofu with Vegetables\*

Tofu in our famous yellow curry sauce with a selection of seasonal vegetables  
GF just ask.

### Chilli Tofu

Deep-fried tofu with chilli peppers, baby corn, carrots, green peas, and tomatoes in a spicy chilli sauce.

### Rendang\*

Indonesian spiced beef and potatoes stewed in coconut milk, galangal, lemongrass and lime leaves.

### Curry Chicken

Our famous curry! Rich yellow coconut curry with veggie chicken and potatoes.

### Padmanadi Vegetable Deluxe\*

An oriental vegetable and tofu stirfry extravaganza!

### Spicy Eggplant

Chinese eggplant quartered and stirfried in our sweet and savoury chilli sauce.

## SOUPS + BOWLS // 17.95

### Curry Vermicelli\*

Our famous curry sauce in a vermicelli soup with a mix of veggies.

### Lemongrass Vermicelli Bowl

Tofu crispy chicken & spring rolls served with iceberg lettuce, cucumber, carrots & a vegan fish sauce.

### Sweet and Sour Nuggets

Served with pineapple, carrots, bell peppers, and cucumbers.

### Teriyaki Chicken

Served with crunchy celery, bell peppers, and carrots in a sweet teriyaki sauce.

### Spicy Nuggets

Veggie chicken nuggets served in our spicy chilli sauce with carrots, baby corn, peas and tomatoes.

### Kung-Pao Chicken

Vegetarian chicken stir-fried with crunchy celery, bell peppers, carrots and cashew nuts.

### Ginger Beef

Soy beef strips, sweet bell peppers and carrots in a tangy ginger sauce. It's everyone's favourite!

### Chili Green Beans\*

Fresh-cut string beans stir-fried in our black bean chilli sauce.

### Curry Mutton\*

The same delicious flavours as the curry chicken, without the gluten.

## ADD-ONS

Extra Protein // 5.00

Extra Tofu // 3.00

Extra Veggies // 3.00

### Wonton Noodle Soup

Wonton soup loaded with vegetables and noodles.

### Tom Yum Vermicelli\*

A sweet and spicy soup with vegetarian seafood, tofu and seasonal veggies. Flavoured with lemongrass, lime leaves and thai basil.

## COFFEES

Americano // 4.00

Soy Latte // 5.00

Soy Mocha // 5.50

Cappuccino // 5.00

Vegan Iced Coffee // 5.00

Ice Brown Sugar Oat Latte // 6.50

## TEA ETC

Organic Tea // 3.00

Soy Chai Latte // 5.00

London Fog // 5.50

Hot Chocolate // 4.00

Green Tea Latte // 5.00

Ice Matcha Latte // 6.50

*Substitute Soy Milk for Coconut or Oat 0.50*

## MORE DRINKS

Iced Lychee // 6.00

Iced Pineapple // 6.00

Sparkling Yuzu // 8.00

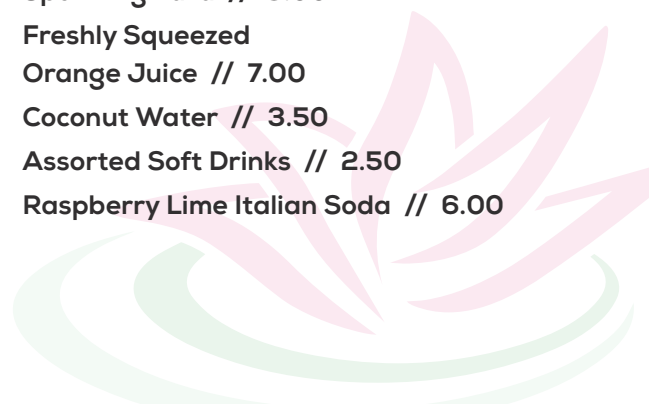
Freshly Squeezed

Orange Juice // 7.00

Coconut Water // 3.50

Assorted Soft Drinks // 2.50

Raspberry Lime Italian Soda // 6.00



# PADMANADI

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## BRUNCH

### Gado Gado // 13.95

A traditional Indonesian salad with lettuce, bean sprouts, carrots, cucumbers, cabbage and tomatoes. Drizzled with rich peanut dressing.

### Roti Canai // 11.95

Grilled Indonesian flatbread served with curry dipping sauce.

### Homemade Granola // 13.00

Baked spelt, kamut, millet, oats, flax, sunflower, pumpkin seeds, pecans, dates, cinnamon, and nutmeg. Served with your choice of soy, coconut or almond milk with seasonal fruits.

### Banana Coconut French Toast // 17.00

Delicious and tropical french toast topped with cinnamon sugar and drizzled with caramel sauce and toasted coconut.

### Homemade Pancakes // 15.00

Your choice of buttermilk, banana or apple cinnamon pancakes.

### Spicy Eggplant Omelet // 19.00

Eggplant, chilies, green beans and bell pepper wrapped in a large piece of fried bean curd. Served with fruit, organic multigrain toast and root vegetable hashbrowns.

### Tom Yum Scramble **GLUTEN FREE** // 18.00

Scrambled tofu up with carrots, tomatoes, green beans, cabbage, and mushrooms. Flavoured with spicy lemongrass, galangal and lime leaves. Served on a bed of rice vermicelli with multigrain toast and fruit.

### Curried Tofu Scramble **GLUTEN FREE** // 18.00

Scrambled tofu with potatoes, bell peppers, mushrooms and spinach. Served with a side of multigrain toast and fruit.

## SIDES

### Bacon // 4.00

### Deep Fried Corn Cakes // 10.95

### Sausage // 4.00

### Crispy Chicken // 12.95

### Ham // 3.50

### Deep Fried Tofu // 11.95

### Root Vegetable Hash Browns // 5.50

### Bean Curd Drumstick // 12.95

### Ham & Cheese Omelet // 19.00

Vegetarian ham and Daiya cheese wrapped in bean curd with mushrooms and spinach. Served with fruit, organic multigrain toast and root vegetable hashbrowns.

### Curried Yam Omelet **GLUTEN FREE** // 19.00

Yams cooked in our famous curry sauce with Daiya cheese, green peas and red pepper. Served with fruit and root vegetable hashbrowns.

### Thai Tofu Benedicts // 19.00

Basil, shredded carrot, bean sprout and seitan served with peanut hollandaise sauce. Comes with a side of fruit and root vegetable hashbrowns

### Traditional Tofu Benedict // 19.00

Ham, tomatoes, and fresh basil served with butternut hollandaise sauce. Comes with a side of fruit and root vegetable hashbrowns.

## COFFEES

### Americano // 4.00

### Soy Latte // 5.00

### Soy Mocha // 5.50

### Cappuccino // 5.00

## TEA ETC

### Organic Tea // 3.00

### Soy Chai Latte // 5.00

### London Fog // 5.50

Substitute Soy Milk for Coconut or Oat 0.50

### Vegan Iced Coffee // 5.00

### Organic Fair

### Trade Coffee // 3.00

### Ice Brown Sugar Oat Latte // 6.50

### Hot Chocolate // 4.00

### Green Tea Latte // 5.00

### Ice Matcha Latte // 6.50

## MORE DRINKS

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### Sparkling Yuzu // 8.00

### Freshly Squeezed

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