

## SISTER OF SOUL

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## BREAKFAST MENU

<b>SISTER'S ONE BIG BREKKIE</b>	V / NF / GF OPTIONAL / NO GO OPTIONAL	22.00
Big brekkie complete with scrambled tofu, roasted mushrooms, avocado, tomato kasundi, potato and sweet potato rosti, wilted spinach and sourdough toast (Gluten free +2.00)		
<b>AVOCADO AND EDAMAME SMASH</b>	V / GF OPTIONAL / NO GO / NF OPTIONAL	18.50
Protein rich edamame, mixed with fresh avocado, topped with cherry tomatoes, marinated almond and cashew feta, basil and red Aleppo pepper spice. Served on sourdough toast (Gluten free +2.00)		
<b>ACAI BOWL</b>	V / NF OPTIONAL / GF / NO GO	16.50
Kick-start the day with a nutritious blend of frozen acai, blueberries and banana, topped with hemp seeds, nuts, coconut and fresh fruit		
<b>CAULIFLOWER AND PEA FRITTERS</b>	V / NF / NO GO	19.50
Golden fritters, spiced with turmeric and caraway, served with a beetroot yoghurt, pickled beetroot and a fresh salad of fennel, frisse, dill and parsley		
<b>UMAMI BOMB FRENCH TOAST</b>	V / NF OPTIONAL	19.00
Miso glazed roasted mushrooms, wilted kale, chilli jam, toasted hazelnuts, crispy enoki and crunchy garlic. Served on a pan fried slab of brioche French toast		
<b>PAVLOVA PANCAKES</b>	V / NF / NO GO / GF	21.00
Stack of buckwheat pancakes, served with strawberries, kiwi fruit, blueberries, housemade custard, meringue and toasted coconut gelato drizzled with a passionfruit sauce		
<b>DIY BREKKIE TACOS</b>	V / GF / NF	16.50
Three authentic toasted white corn tacos with sides of chilli spiced black beans, charred corn, avocado, pico de gallo salsa, fresh lime and coriander		
	<i>add scrambled tofu</i>	+ 4.00
<b>PAPPLE PORRIDGE</b>	V / NF OPTIONAL / NO GO	17.50
A mix of stewed papples and pears combined with golden raisins and creamy oats. Topped with salted caramel, vanilla coyo, roasted walnuts, pumpkin seeds and crisp apple skins		
<b>AUTUMN BOWL</b>	V / GFO / NF OPTIONAL	18.50
Thyme roasted heirloom baby carrots, parsnip and kale. Served with hearty pearl barley, with a hint of lemon zest, smokey babaganoush, roasted pickled beetroot and middle eastern dukkha spice		
	<i>add house made almond and cashew feta</i>	+ 5.50
	<i>sub barley for quinoa for gluten free option</i>	+ 2.00
<b>SOURDOUGH TOAST</b>	V / GF OPTIONAL / NF	8.50
Served with vegan butter and jam or vegemite (Gluten free +2.00)		

## SIDES

Marinated Tofu	4.50
Scrambled Tofu	5.00
Mushrooms	5.00
Wilted Spinach	5.00
Rosti	5.00
Housemade Kimchi	5.50
Housemade Almond and Cashew Feta	5.50
Avocado	5.50

## SOMETHING SMALL, SOMETHING SWEET\* All items are house-made

PLEASE ASK THE TEAM FOR WHAT'S NEW V

6.00

## MENU KEYS:

V = VEGAN, NO GO = NO GARLIC ONION, NF = NUT FREE, NFO = NUT FREE OPTIONAL

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTIONAL RAW = RAW FOOD ENJOY!

Please note a 15% surcharge applies on public holidays.

Please inform the staff if you have a severe allergy as some menu items contain nuts, seeds, and other allergens.

Due to the nature of restaurant meal preparation and possible cross-contamination we are unable

to guarantee the absence of traces of such ingredients.

We accept Debit, Visa and Mastercard. A 1.4% surcharge applies to cards transactions

# DRINKS MENU

## COFFEE

Coffee by St.Ali - Black Coffee	4.00
* Oat or Soy	+ .50
* Decaf	+ .50
* House-Made Almond Mylk (raw) or Coconut Mylk (raw)	+ 1.50
* House-Made Hazelnut Mylk (raw)	+ 2.00

<b>Filter Coffee</b> - Batch Brew	4.00
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## SPECIALTY LATTES

<b>Vegan Chai</b> - Māyā Chai by Alex	5.50
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<b>Magic Mushroom</b> - 15 medicinal mushrooms, maca, cacao, mesquite, vanilla, cayenne pepper & spun with Hazelnut Mylk	7.50
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<b>Haldi Ka Doodh (Golden Latte)</b> - Spiced remedy drink spun with Almond Mylk	7.00
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<b>LSD</b> - Dandelion latte with Soy, a dash of Maple Syrup	6.50
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## JUICES - COLD PRESSED

<b>Green</b> - Kale, Spinach, Cucumber, Lime, Apple, Coconut Water, Spirulina	8.00
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<b>Watermelon Crush</b> - Watermelon, Orange, Strawberry, Mint	7.50
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<b>Immunity</b> - Orange, Apple, Carrot, Ginger	7.50
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<b>Orange</b> - Nothing but Oranges	7.50
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<b>Apple</b> - Nothing but Apples	7.50
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## SMOOTHIES

<b>BB n' T</b> - Blueberries, Brazil Nuts, Tahini, Banana, Maple Syrup and Coconut Mylk	12.50
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<b>Kickstarter</b> - Banana, Cacao, Coffee Shot, Protein Powder, Dates, Chia Seeds, Soy Mylk	12.50
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<b>Green O Colada</b> - Pineapple, Banana, Baby Spinach, Spirulina, Dessicated Coconut, Chia Seeds, Coconut Water	12.50
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<b>Apple Pie</b> - Apples, Banana, Almond Butter, Spice Mix, Protein Powder, Soy Milk	12.50
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<b>Pure Gold</b> - Mango, Banana, Apple Juice, Goji Berries, Turmeric, Allspice, Ginger, Cardamon and Coconut Mylk	12.50
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* Add Protein Powder / Spirulina / Goji Berries / Hemp Seeds / Chia Seeds	+1.00
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## COCKTAILS \* All cocktails are vegan friendly

<b>MOCHA MARTINI</b>	18.00
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A devastatingly smooth combo of Mr Black Cold Pressed Coffee liqueur, Dark Chocolate Mozart, Absolut Vodka and fresh espresso. Thoroughly shaken and topped with a dusting of chocolate

<b>BLOODY MARY</b>	17.00
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Say it three times without fear 'cause Mary's gone vegan!! Vodka, tomato juice, tobasco, vegan worcestershire, horseradish, lemon, salt and pepper

<b>TOMMY'S MARGARITA</b>	19.00
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Tequila, lime juice, agave, served on ice and with a salt rim

<b>APPLE CRUMBLE</b>	18.50
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Spiced rum, apple and lemon juice, dash of maple syrup and complete with cinnamon and cookie crumble rim

<b>VEGAN WHISKEY SOUR</b>	17.00
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Vegan twist on a classic cocktail. Maker's Mark, lemon juice, and a dash of maple syrup. Shaken to fluffy perfection and served with a twist of orange

<b>RUM CHAI</b>	17.00
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Warm up your day with our house-made chai on soy, made better with spiced rum and a dash of maple syrup. Complete with cinnamon and orange twist

## MÖRK HOT CHOCOLATE

Original dark 70% with your choice of mylk	6.50
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- \* Oat or Soy
- \* House-Made Almond Mylk (raw)
- \* House-Made Coconut Mylk (raw)
- \* House-Made Hazelnut Mylk (raw)

## TEA

<b>Teas by St Ali</b>	4.50
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English Breakfast

Earl Grey

Sencha Green

Peppermint

Lemongrass & Ginger