

SISTER OF SOUL

SISTER OF SOUL HAS BEEN SERVING UP WHOLESOME

DELICIOUSNESS SINCE 2013

We're proud of the fact that we've become a go-to spot for people of all dietary needs and preferences including plant-based.

Our menu celebrates mouthwatering cuisines from around the world, but it is also a vital part of St Kilda's DNA – we divert several tons of coffee grounds and food waste away from landfills to the Veg Out Community Gardens, helping locals grow veggies, fruit and herbs by enriching the soil.

Whether this is your first or hundredth time here, we at Sister of Soul – where passion for food is one with community and sustainability – hope you always feel welcome and nourished with us

MENU KEYS:

V = VEGAN, NO GO = NO GARLIC ONION, GF = GLUTEN FREE, NF = NUT FREE, SF = SOY FREE

NOTICE – ALLERGIES / DIETARIES, PLEASE LET US KNOW

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 all card transactions. We do not split bills and there are no variations to the menu during busy service periods and weekends. Thank you!

STARTERS FROM 12 NOON

POTATO FRIES	V / GF / NF / NO GO	10.00
Sprinkled with rosemary and sea salt. Served with a side of tomato sauce		
OKONOMIYAKI	V / NF	13.00
Vegan twist on classic Japanese pancake. Packed with pumpkin, cabbage and zucchini. Drizzled with tonkatsu sauce and vegan mayo. Finished with fresh spring onion and nori powder		
POLENTA JENGA	V / GF / NF OPTIONAL	14.00
Four pieces of crispy polenta chips, cauliflower puree, sage, and cashew parmesan		
VIETNAMESE STYLE SPRING ROLLS	V / NF	10.50
Four pieces of crispy deep-fried spring rolls and served with a punchy Nam Jim dipping sauce		
FRIED CHICK'N AND KIMCHI BAO BUN	V / NF	8.50 EACH
House-made kimchi with fried chick'n nuggets covered with a spicy and sweet gochujang sauce, fresh cucumber, coriander and toasted sesame seeds		
NASU DENGAKU	V / NF / GF / NO GO OPTIONAL	12.50
A classic Japanese dish of decadent red miso glazed eggplant, grilled and garnished with toasted sesame and spring onion		
EDAMAME	V / GF / NF / NO GO	6.00
Steamed and salted whole green soya beans		
GREEN GYOZA DUMPLINGS	V / NF	13.00
Four pieces of vegetable gyoza steamed then seared in a pan and served with a black vinegar and tamari dipping sauce		

NUTRITIONAL BOWLS

BIBIMBAP NUTRITION BOWL	V / NF / GF OPTIONAL	23.50
Traditional Korean bowl served with marinated tofu, kimchi, salted cucumber, bean shoots, pickled carrot and daikon, shiitake mushrooms, seaweed salad and brown rice. Topped with shredded nori and bibi hot sauce		
* add free range fried egg		+4.00
PAPAYA SALAD	V / GF / NF OPTIONAL	23.50
A classic Thai dish of shredded green papaya, carrot, cucumber, green beans, tomatoes and crispy bean-curd. Tossed together with a fresh lime, chili and palm sugar dressing. Garnished with Thai basil, coriander and roasted cashews		
CHINESE EGGPLANT AND CHAR SOBA BOWL	V / NF / NO GO OPTIONAL	23.50
A warm bowl of fried eggplant, bean curd, fresh tomato, salted black bean, and coriander, tossed together with an infused Chinese five spice sweet and sour black vinegar dressing. Finished with crispy fried shallots and fresh chili		
SATAY TEMPEH BOWL	V / GF	27.00
An abundance of Thai marinated tempeh, roasted capsicum, broccoli, pickled red cabbage, fresh carrot, and quinoa. Topped with our signature house-made almond satay		

SIDES

Tofu or Tempeh	6.00
Side of Potato Fries	6.00
Housemade Kimchi	6.50
Almond and Cashew Feta	6.50
Avocado	6.00
Asian Greens	9.00

STEP INTO THE LIGHTNESS : PLANT BASED FARE

73 ACLAND STREET, ST KILDA, MELBOURNE, 3182 ☎ 9593 8550

📍 www.facebook.com/sisterofsoulstkilda / 📱 @sister_of_soul

📧 @sisterofsoul_stk_rich / stkilda@sisterofsoul.com.au

10% surcharge applies on weekends

20% surcharge applies on public holidays

MAINS

PENANG CURRY	V / NF	24.00
A traditional and creamy coconut red curry, with roasted sweet potatoes, shitake, green beans, lotus root and infused with kaffir lime. Served with jasmine rice and crispy tempeh		
* add vegan roti		+ 4.50
INDIAN BUTTER CAULIFLOWER AND CHICKPEA CURRY	V / GF / SF / NF OPTIONAL	24.00
A modern twist on a classic Indian dish. Made with cauliflower, chickpeas, tomato, coconut cream and garam masala. Served with mango pickle, cashews, coriander, cucumber and white rice. An instant classic!		
* add vegan roti		+ 4.50
THAI FRIED RICE	VEGAN OPTIONAL / NF / GF	23.00
A simple and delicious Thai-style fried rice, with Chinese broccoli, corn, tomatoes, onions, fried bean-curd and egg. Topped with coriander, spring onion, fresh cucumber and a crispy black sesame rice cracker. Ask for sriracha to spice it up		
GREEN SISTER STIR-FRY	V / GF / NF / NO GO OPTIONAL	24.50
All green superfood – Gai lan (Chinese broccoli), wombok, bok choy, choi sum, tofu, bean shoots, tamari sauce and fresh ginger. Served with brown rice		
* choose from tahini (No GO), karami or almond satay sauce (Soy Free)		
SWEET AND SOUR 'PORK' STIR FRY	V / SF / NF	22.50
Slices of 'pork' with fresh pineapple, capsicum, beans, carrot and onion, stir fried with a traditional sweet and sour sauce. Topped with roasted sesame, chili and spring onion and served with jasmine rice		
MEE GORENG	V / NF	23.00
Indonesian stir-fried chow mein noodles, in a mildy spiced and sticky sauce with tofu, carrot, capsicum and shiitake. Garnished with fresh bean shoots and crispy fried shallots		
SRI LANKAN BEETROOT AND EGGPLANT CURRY	V / GF / SF / NF OPTIONAL	20.50
A decadent curry of beetroot and eggplant, simmered with lemongrass, chili and fragrant spiced coconut milk. Topped with a coconut chutney, fresh basil and roasted cashews		
* add vegan roti or rice		+4.50
LINGUINE BOLOGNESE	V / NF OPTIONAL	24.50
Rich and hearty Bolognese with celery, carrot, mushroom, herbs and 'mince'. Cooked in a red wine and tomato sauce, topped with cashew parmesan, fresh basil and EVOO		
BLACK BEAN BURRITO	V / NF	23.50
Authentic spiced black bean burrito, with grilled capsicum, corn, spinach and short-grain rice, wrapped in a tortilla. Covered with a chipotle and tomato sauce and served with avocado, pickled jalapenos and a fresh apple, carrot and cabbage slaw		
NEW YORK BURGER	V / NF	23.50
'Beef' pattie, covered with a creamy cheese sauce, pickled zucchini, onion, lettuce, tomato and dill mayo. Served in a brioche bun with a side of fries		
VEGGIE BURGER	V / SF / NF	23.50
A chickpea, veggie and sundried tomato pattie, with pickled beetroot, lettuce, shredded carrot, coriander, spiced tomato relish and hummus. Served in a brioche bun with a side of fries		

DESSERTS

MANGO STICKY RICE	V / GF / NF	12.00
Thai style glutinous rice, served with a sweet and salty pandan coconut cream, mango gelato and puffed black rice		
BISCOFF AND TAMARIND CHEESECAKE	V	12.00
A tangy and sweet coconut and cashew mylk cheesecake swirled with sour tamarind. Garnished with delicious biscoff biscuit and salted caramel		
PLUM STREUSEL CAKE	NOT VEGAN / NF	12.00
A decadent and indulgent German cake made with plums, lemon zest, eggs and a crunchy streusel topping. Served with clotted cream		

WINES * All wines are vegan-friendly

WHITE WINE	GLASS	BOTTLE
Toolangi Chardonnay, Yarra Valley – VIC	13.00	58.00
Bannockburn Sauvignon Blanc, Geelong – VIC	13.50	58.00
Quealy Pinot Grigio, Balnarring – VIC	13.00	58.00
Bannockburn Riesling, Geelong – VIC	13.00	58.00

ROSE WINE	GLASS	BOTTLE
Lambert Crudo Rose, Yarra Valley – VIC	13.00	58.00

RED WINE	GLASS	BOTTLE
Voyager Estate ‘Girt by Sea’ Cab / Merlot, Margaret River – WA	13.00	58.00
Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula – VIC	13.00	58.00
Laughing Jack Shiraz, Barossa Valley – SA	13.00	58.00
Spinifex Grenache, Barossa Valley – SA	13.00	58.00

SPARKLING WINE	GLASS	BOTTLE
Babo Prosecco, Friuli – Italy	13.00	58.00

BEERS / CIDERS * All beers, ciders and spirits are vegan-friendly

BOTTLE / CAN	
Furphy Refreshing Ale – VIC	10.00
Stone and Wood Pacific Ale – NSW	13.00
Bodriggy Utopia Pale Ale – VIC	12.50
Bodriggy Lager – VIC	11.50
Balter IPA – QLD	13.50
Corona – Mexico	12.00
The Hills Apple Cider – SA	12.00
Napoleone Pear Cider – VIC	13.50
Heaps Normal XPA Zero Alcohol – ACT	10.50

SPIRITS	
Absolut Vodka	10.00
Gordon’s Gin	10.00
Melbourne Gin Company	11.50
Canadian Club	9.50
Johnnie Walker Red	9.50
Bacardi White Rum	10.50
Sailor Jerry’s Spiced Rum	11.50
Maker’s Mark Bourbon	10.00
Jose Cuervo Traditional Tequila	10.50

MOCKTAILS

KILLING THYME	10.00
Incredibly refreshing, prepared with house-made thyme and ginger syrup, lemon juice and ginger beer	
SISTER’S COLADA	11.50
Creamy, fresh and well rounded. Made with pineapple and orange juice, coconut syrup, lime juice with a pinch of cinnamo and blended with ice	
SWEET PASH	10.50
A little sweet, a little tart with a hint of bitterness. Passionfruit syrup, lime juice, with a dash of tonic and garnished with a lime twist	
VIRGIN MOJITO / VIRGIN MARY	10.00
All the goodness of the traditional drinks, minus the booze	

*All mocktails can be boozed up, just ask the team



COCKTAILS * All cocktails are vegan-friendly

MOCHA MARTINI	19.00
A devastatingly smooth combo of Mr Black Cold Brew Coffee Liqueur, Mozart Dark Chocolate, Absolut Vodka and fresh espresso. Thoroughly shaken and topped with a dusting of chocolate	
BLOODY MARY	18.50
Say it three times without fear ‘cause Mary’s gone vegan!! Vodka, tomato juice, tabasco, vegan worcestershire, horseradish, lemon, salt and pepper	
MANGO DAIQUIRI	20.00
Your passport to a taste of paradise. Mangoes, with premium white rum, a hint of zesty lime juice and just the right touch of sweetness	
PASSIONFRUIT MARGARITA	21.00
A margarita that has a spicy kick and is refreshing and tingly all at once. House-made passionfruit syrup, jalapenos, tequila, lime juice. Served on ice	
VEGAN WHISKEY SOUR	18.50
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	
TOMMY’S MARGARITA	20.00
Tequila, lime juice, agave. Served on ice and with a salt rim	
APEROL SPRITZ	16.50
Aperol and Prosecco topped with a dash of soda water and a slice of orange	
NEGRONI	21.50
Gin, Adelaide Hills orange bitters, dry vermouth and a twist of orange. Simple and intoxicating	
AMARETTO SOUR	19.50
Maybe you can’t beat a classic... but it can make it vegan. Amaretto, lemon juice, spiced rum, bitters and wonderfoam	
MOJITO	17.0 for Single / 45.0 for Jug
Muddled mint and lime, white rum and a dash of sugar. Topped with soda	
LYCHEE MOJITO	19.50
It’s everything you love from the classic...now with lychees. Muddled mint and lime, white rum and lychees. Topped with soda	
APPLE CRUMBLE	20.00
Spiced rum, apple and lemon juice and a dash of maple syrup. Complete with a cookie crumble rim and dusted with cinnamon	

COFFEE / CHOCOLATE / ELIXIRS

Coffee by St Ali – Black	4.90
Coffee by St Ali – With Soy, Oat or Dairy	4.90
* Decaf	+ 0.50
* House-Made Almond Mylk (raw) or Coconut Mylk	+ 1.50
Filter Coffee - Batch Brew / Cold Brew	4.90
Vegan Chai – Maitri Chai made by Sister of Soul	7.00
* House-Made Almond Mylk (raw) or Coconut Mylk	+ 1.00
Hot Chocolate – Choose your favourite mylk	6.50
Matcha Latte – Traditional Japanese Green Tea Leaves. Spun with Soy Mylk and a dash of maple syrup. Dusted with Cinnamon and 70% Mork Chocolate	6.50
Magic Mushroom – A combination of 8 different medicinal mushrooms, maca, cacao, mesquite, vanilla and cayenne pepper. Spun with Almond Mylk	7.50
LSD – Dandelion Latte. Spun with Soy Mylk and a dash of maple syrup	6.50
Haldi Ka Doodh (Golden Latte) – Spiced turmeric remedy drink. Spun with Almond Mylk	7.00

Teas by St Ali	
English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemongrass & Ginger	4.50

JUICES – COLD PRESSED * All juices are made in-house fresh daily

Up-Beet – Beetroot, Celery, Apple, Pineapple, Ginger, Coconut Water	8.00
Watermelon Crush – Watermelon, Orange, Mint	8.00
Immunity – Orange, Apple, Carrot, Ginger	8.00
Orange – Nothing but Oranges	7.50

SMOOTHIES * All smoothies are V / GF

Green Oasis – Spinach, Mango, Pineapple, Apple Juice, Maca Powder, Coconut Water	13.00
Kickstarter – Banana, Cacao, Shot of Coffee, Protein Powder, Dates, Chia Seeds and Soy Mylk	13.00
AB & J – Strawberries, Banana, Almond Butter, Protein Powder and Soy Mylk	13.00
Pure Gold – Mango, Banana, Apple Juice, Goji Berries, Turmeric, Allspice, Ginger, Cardamon, and Coconut Water	13.00
* Add Vegan Protein / Maca / Goji Berries / Hemp Seeds	+1.00

FIZZY DRINKS / HEALTH DRINKS

Coke, Diet Coke or Lemon Lime Bitters	5.00
Capi – Lemonade, Ginger Beer or Sparkling Mineral Water	5.50
Buchi Kombucha Ginger Turmeric – 100% natural and organic	7.50
Buchi Kombucha Hibiscus Galangal – 100% natural and organic	7.50