

# SISTER OF SOUL

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.

**FEED ME**  
**2 STARTERS**  
**2 MAINS**  
**1 SIDE**  
**\$39 PER PERSON\***

**+ 1 COCKTAIL \$15**  
**+ 1 DESSERT \$10**

\*all must participate. minimum 2 people.

## 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 1.7% 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

<b>POTATO FRIES</b>	V / GF / NF / NO GO	10.00
Sprinkled with rosemary and sea salt. Served with a side of tomato sauce		
<b>OKONOMIYAKI</b>	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		
<b>POLENTA JENGA</b>	V / GF / NF OPTIONAL	14.50
Four pieces of crispy polenta chips, cauliflower puree, sage, and cashew parmesan		
<b>VIETNAMESE STYLE SPRING ROLLS</b>	V / NF	10.50
Four pieces of crispy deep-fried spring rolls and served with a punchy Nam Jim dipping sauce		
<b>MEZZE PLATE</b>	V	15.00
Creamy confit garlic hummus, rich romesco, house-made falafel, gherkins, warmed turkish bread, fresh tomato, red onion and sumac salad.		
<b>FRIED CHICK'N AND KIMCHI BAO BUN</b>	V / NF	9.00 EACH OR \$17 FOR 2 PIECES
House-made kimchi with fried chick'n nuggets covered with a spicy and sweet gochujang sauce, fresh cucumber, coriander and toasted sesame seeds		
<b>GREEN GYOZA DUMPLINGS</b>	V / NF	13.50
Four pieces of vegetable gyoza steamed then seared in a pan and served with a black vinegar and tamari dipping sauce		

## NUTRITIONAL BOWLS

<b>BIBIMBAP NUTRITION BOWL</b>	V / NF / GF OPTIONAL	24.00
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
<b>MOROCCAN BOWL</b>	V / SF / NF OPTIONAL	24.00
A warm bowl of spice roasted pumpkin, kale, pearl couscous, dried apricots, fresh herbs, preserved lemon and shaved fennel. Tossed in an orange and maple dressing. Generously garnished with toasted almond flakes		
* add halloumi		+ 6.00
<b>GREEN MANGO AND CRISPY TOFU BOWL</b>	V / GF OPTIONAL / NF OPTIONAL / NO GO	24.00
Shredded sour green mango, grapefruit, tomato and cucumber. Packed with crispy tofu, fresh mixed herbs and salad leaves. With roasted rice, toasted cashews all brought together with a tangy tamarind and lime dressing		
<b>SATAY TEMPEH BOWL</b>	V / GF	27.50
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

Side of Rice - Jasmine or Brown	4.50
Roti	5.00
Edamame	6.50
Roti with Almond Satay Sauce	8.00
Tofu or Tempeh	6.00
Side of Potato Fries	6.00
Halloumi	6.00
Housemade Kimchi	6.50
Almond and Cashew Feta	6.50
Side Salad	9.50
Asian Greens	10.00

## STEP INTO THE LIGHTNESS : PLANT BASED FARE

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10% surcharge applies on weekends

20% surcharge applies on public holidays

## MAINS

<b>PENANG CURRY</b>	V / NF / GF	24.50
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		
<b>INDIAN BUTTER CAULIFLOWER AND CHICKPEA CURRY</b>	V / GF / SF / NF OPTIONAL	24.50
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!		
<b>THAI FRIED RICE</b>	VEGAN OPTIONAL / NF / GF	23.50
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		
<b>GREEN SISTER STIR-FRY</b>	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)		
<b>SWEET AND SOUR 'PORK' STIR FRY</b>	V / SF / NF	23.50
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		
<b>JUNGLE NOODLES</b>	V / NF	23.50
Fresh rolled noodles tossed in a punchy jungle curry paste with bamboo shoots, tofu, choi sum, broccoli, green beans and carrots. Finished with crispy shallots, coriander and chili. Not for the faint hearted		
<b>PHO</b>	V / GF / NF	20.50
A refreshingly aromatic Vietnamese rice noodle soup. With shimiji mushrooms, fresh tofu, bean curd puffs, bok choy and carrot. Topped with crunchy bean shoots, Vietnamese mint, coriander, lemon and red chili		
<b>LINGUINE BOLOGNESE</b>	V / NF OPTIONAL	25.00
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		
<b>SISTER'S BURRITO</b>	V / NF	24.00
Authentic spiced black bean burrito with spinach and short-grain rice, wrapped in a tortilla. Covered with a chipotle and tomato sauce, drizzled with vegan sour cream. Served with a fresh tomato, corn and cucumber salad, a big scoop of avocado and pickled jalapenos		
* add melted cheese (not vegan)		+1.00
<b>NEW YORK BURGER</b>	V / NF	24.00
'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		
<b>FUJI BURGER</b>	V / NF	24.00
A crunchy tempeh schnitzel, curry spiced mayo, tomato, mixed lettuce, tonkatsu sauce and Japanese pickles on a matcha bun. Served with a side of fries and tomato sauce		
* add fried egg		+4.00

## DESSERTS

<b>SUMMER PAVLOVA</b>	V / GF / NF	12.00
A fresh medley of summer fruits, vegan custard, whipped coconut cream, crisp meringue shards topped with passionfruit coulis		
<b>BISCOFF AND TAMARIND CHEESECAKE</b>	V	12.00
A tangy and sweet coconut and cashew mylk cheesecake swirled with sour tamarind. Garnished with delicious biscoff biscuit and salted caramel		
<b>TIRAMISU</b>	NOT VEGAN / NF	12.00
A classic and traditional Italian dessert, made of lady finger pastries dipped in coffee and layered with whipped mascarpone and cocoa powder		

WINES \* All wines are vegan-friendly

WHITE WINE	GLASS	BOTTLE
Toolangi Chardonnay, Yarra Valley – VIC	13.50	58.00
Murdoch Hill Sauvignon Blanc, Adelaide Hills – SA	13.50	58.00
Quealy Pinot Gris, Balnarring – VIC	14.00	60.00
Bannockburn Riesling, Geelong – VIC	13.50	58.00

ROSE WINE	GLASS	BOTTLE
Babo Rose, Friuli – Italy	13.50	58.00

RED WINE	GLASS	BOTTLE
Voyager Estate ‘Coastal’ Cab / Sauv, Margaret River – WA	13.50	58.00
Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula – VIC	13.50	58.00
Laughing Jack Shiraz, Barossa Valley – SA	13.50	58.00
Spinifex Grenache, Barossa Valley – SA	13.50	58.00

SPARKLING WINE	GLASS	BOTTLE
Babo Prosecco, Friuli – Italy	13.50	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

<b>KILLING THYME</b>	10.50
Incredibly refreshing, prepared with house-made thyme and ginger syrup, lemon juice and ginger beer	
<b>SISTER’S COLADA</b>	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	
<b>SWEET PASH</b>	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	
<b>VIRGIN MOJITO / VIRGIN MARY</b>	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

<b>MOCHA MARTINI</b>	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	
<b>BLOODY MARY</b>	18.50
Say it three times without fear ‘cause Mary’s gone vegan!! Vodka, tomato juice, tabasco, vegan worcestershire, horseradish, lemon, salt and pepper	
<b>PASSIONFRUIT MARGARITA</b>	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	
<b>VEGAN WHISKEY SOUR</b>	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	
<b>TOMMY’S MARGARITA</b>	20.00
Tequila, lime juice, agave. Served on ice and with a salt rim	
<b>APEROL SPRITZ</b>	16.50
Aperol and Prosecco topped with a dash of soda water and a slice of orange	
<b>NEGRONI</b>	21.50
Gin, Adelaide Hills orange bitters, dry vermouth and a twist of orange. Simple and intoxicating	
<b>AMARETTO SOUR</b>	19.50
Maybe you can’t beat a classic... but it can make it vegan. Amaretto, lemon juice, spiced rum, bitters and wonderfoam	
<b>MOJITO</b>	17.0 for Single / 45.0 for Jug
Muddled mint and lime, white rum and a dash of sugar. Topped with soda	
<b>LYCHEE MOJITO</b>	19.50
It’s everything you love from the classic...now with lychees. Muddled mint and lime, white rum and lychees. Topped with soda	
<b>APPLE CRUMBLE</b>	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
<b>Filter Coffee</b> - Batch Brew / Cold Brew	4.90
<b>Vegan Chai</b> – Maitri Chai made by Sister of Soul with choice of Soy, Oat or Dairy	7.00
* House-Made Almond Mylk (raw) or Coconut Mylk	+ 1.00
<b>Hot Chocolate</b> – Choose your favourite mylk	6.50
<b>Matcha Latte</b> – Traditional Japanese Green Tea Leaves. Spun with Soy Mylk and a dash of maple syrup. Dusted with Cinnamon and Chocolate	6.50
<b>Magic Mushroom</b> – A combination of 8 different medicinal mushrooms, maca, cacao, mesquite, vanilla and cayenne pepper. Spun with Almond Mylk	7.50
<b>LSD</b> – Dandelion Latte. Spun with Soy Mylk and a dash of maple syrup	6.50
<b>Haldi Ka Doodh (Golden Latte)</b> – Spiced turmeric remedy drink. Spun with Almond Mylk	7.00

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

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

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

SMOOTHIES \* All smoothies are V / GF

<b>Green Oasis</b> – Spinach, Mango, Pineapple, Apple Juice, Maca Powder, Coconut Water	13.00
<b>Kickstarter</b> – Banana, Cacao, Shot of Coffee, Protein Powder, Dates, Chia Seeds and Soy Mylk	13.00
<b>AB &amp; J</b> – Strawberries, Banana, Almond Butter, Protein Powder, Dates and Soy Mylk	13.00
<b>Pink</b> – Dragon fruit, Mango, Banana, Chai Seeds, 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
Two Boys Kombucha Silk Road – Ginger & Lemon Myrtle	7.50
Two Boys Kombucha French Kiss – Hibiscus and Vanilla	7.50