

Nevedya

Food for the Spirit

Love and care goes into every aspect of Nevedya, from the atmosphere, to conscious local & organic farming choices; to beautifully constructed dishes with complex flavour spectrums designed and created with inspiration & joy. May your experience here bring you back to your full and bright Spirit.

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WEEKLY SPECIALS

EVERYDAY

DAL & RICE - \$17.5

SMALL KHICHADI - \$19

SMALL KHICHADI &

CACAO ELIXIR COMBO - \$32

THURSDAY LUNCH

25% OFF KHICHADI \$14 / \$21

FRIDAY

HALF PRICE CHAI - \$4

SATURDAY / SUNDAY

SANGRIA - \$12 GLASS / \$29 JUG

HOSPITALITY WITH A DIFFERENCE...

At Nevedya we strive to create a relaxed, harmonious & caring workplace. If we create and serve food with love & respect then that energy is transferred and shared with all. No anger. No overwork. Staff meal breaks. Weekend & public holiday penalty rates.

10% WEEKEND HOSPITALITY SURCHARGE

Please let us know about any dietary requirements as we are not an allergy free kitchen (see page 14)

v - vegan vo - vegan option gf - gluten free gofo - garlic onion free option no split bills for big groups

1.65% card surcharge

15% public holiday surcharge

cake-age \$3 per person



CURRY PLATTER - 36.5

Indulge in the spices of India with a Curry Platter -
a daily changing platter of curries, dal, rice, yoghurt raita,
green mango pickle and a plain dosa *vo gf*

MIDDLE EASTERN SPIRIT BOWL - 36.5

Falafels, hummus, parsley salad, pickled veggies, rice pilaf,
dolmades, avocado, creamy tahini, chilli oil and a
medicinal mushroom dukkah *v gf*



WITH: *grilled egg +4.5 artisan haloumi +9*

STARTERS

HUMMUS & FLAT BREAD *v gfo - 14*

TURKISH BREAD WITH GARLIC BUTTER *vo gofo - 10*

MEXICAN TORTILLA CHIPS & GUACAMOLE *v gf - 20*

WARM DOLMADES WITH TARATOOR TAHINI SAUCE *v gf - 17*

TAPAS

FALAFEL & HUMMUS PLATE - 28

Falafels with hummus, parsley salad, sumac chilli oil and za'atar spiced flat bread *v gfo*

GRILLED ARTISAN HALOUMI WITH SEARED ORANGE & HONEY - 24

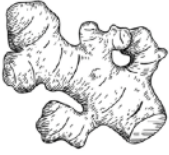
Hand-stretched Cypriot goat & sheep haloumi with butter and single-origin Victorian honey *gf gfo*

CRISPY GARLIC SMASHED POTATOES WITH A MISO TAHINI AIOLI - 18

Crispy whole smashed potatoes with garlic butter and smoked salt *vo gf gfo*

MINI CHEESE & CARAMELISED ONION DOSA *vo gf gofo - 20*

AYURVEDIC KHICHADI - SMALL 19 / REGULAR 28



Traditional Indian healing food that is cleansing for the digestion. Slow-cooked rice and dal with turmeric, ginger, masala ghee and coriander *vo gf*

ADD PLAIN DOSA (*gluten free flat bread*) +7.5

SMALL KHICHADI & CACAO ELIXIR COMBO - \$32

25% OFF THURSDAY LUNCH - ONLY \$14 & \$21 / TAKE AWAY (COLD) - \$21

DOSAS & DAL

A dosa is a crispy Indian crepe made from a house fermented urid dal and rain-fed Australian bio-dynamic rice batter.

POTATO MASALA DOSA THALI - 34 OR

GHEE MYSORE CHILLI MASALA DOSA THALI - 35

Served as a Thali platter with masala spiced potatoes, dal, bio-dynamic yoghurt raita and curry of the day *vo gf*

WITH: cheddar +6 scrambled eggs +9 garlic butter spinach +6.5 grilled egg +4.5

MINI MASALA DOSA - 22

A smaller potato masala dosa with coconut chutney and mango pickle *v gf*

WITH: mug of dal +6 scrambled eggs +9 grilled egg +4.5

CHEESE FUSION DOSA - 35

An India meets Italy dosa with tomato chilli paste, barrel-aged feta, cheddar, spinach, caramelised onion and olives *vo gf gofo*

WITH: scrambled eggs +9 grilled egg +4.5

DAL, UTTAPAM FLATBREAD & COCONUT CHUTNEY - 24

Uttapams are made with dosa batter and cooked thicker like a crumpet with onion inside *v gf*

WITH: scrambled eggs +9 grilled egg +4.5

DAL & RICE (SPECIAL) - 17.5

A classic meal enjoyed throughout the Indian sub-continent - dal served with steamed rice *v gf*

WITH: garlic butter dosa +10 scrambled eggs +9 grilled egg +4.5



INDIAN SET MENU

(ALSO AVAILABLE AS A LA CARTE)

36 PER PERSON - MIN. 2 PEOPLE *vo gf*

Every dish in this box... recommended for large groups or for sharing!

BOWL OF DAL *v gf* - 18 BOWL OF CURRY *vo gf* - 26

great with...

SPICED RICE PILAF *v gf gof* - 6.5 REGULAR / 4.5 SMALL

GARLIC BUTTER DOSA *vo gf gofo* - 10

SRI LANKAN UTTAPAM FLATBREAD & COCONUT CHUTNEY *v gf* - 12.5

ALL DAY BREAKFAST (TILL 2.30 PM)

CHEDDAR SCRAMBLED EGGS WITH TRUFFLE OIL & TURKISH BREAD *gfo gof* - 25

WITH: *artisan haloumi* +9 *garlic smashed potato* +7 *garlic butter spinach* +6.5

AVOCADO & ALMOND FETA SOURDOUGH TOAST *v gfo* - 26.5

With creamy tahini, pickled daikon, medicinal mushroom dukkah and caramelised onion *v gf gofo*

WITH: *poached egg* +4.5 *artisan haloumi* +9 *garlic butter spinach* +6.5

SUPERFOOD BANANA PANCAKES WITH SEASONAL FRUIT - 32

Coconut yogurt, toasted hemp, mesquite, maple syrup, seasonal fruit and a berry compote *v gf gof*

BUILD YOUR OWN BREAKFAST - CHOOSE YOUR BASE - *vo gfo gofo* - 9

Sourdough toast or a gluten free option (*smashed potato* / *uttapam flatbread* / *plain dosa*) with:

guacamole +7.5

avocado +6.5

garlic butter spinach +6.5

scrambled eggs +9

poached /grilled egg +4.5

garlic smashed potato +7

artisan haloumi +9

almond feta +7



DECADENT DESSERTS FROM OUR KITCHEN



STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

A decadent indulgence with banana, candied pecans and
bio-dynamic Mungalli Creek espresso ice cream *gf* - 20

RAW VEGAN CASHEW CHEESECAKE OF THE DAY

with a walnut & medjool date crust and vegan cashew ice cream *v gf* - 19

BUCKWHEAT BANANA DESSERT PANCAKES

with vegan cashew ice cream, berry compote, pistachios and maple syrup *v gf* - 19

** Please allow 15 minutes for most of our house-made desserts as we don't use a microwave*

SMALLER DESSERTS

'LOCO LOVE' CHOCOLATE BAR *v gf* - 7

- Almond Caramel Crunch with Astragalus
- Black Cherry & Raspberry with Schisandra
- Pecan Butter Caramel and Cinnamon
- Salted Caramel Short Bread



HOUSE-MADE ORANGE POPPYSEED CAKE

WITH A LEMON CURD ICING *v gf* - 11

HOUSE-MADE BANANA BREAD *with organic butter or coconut oil vo* - 8

ICE CREAM *vo gf* - 5.5 PER SCOOP

Bio-dynamic Dairy Vanilla / Bio-dynamic Dairy Espresso / Vegan Cashew Vanilla



MOCKTAILS & SPARKLING DRINKS

LOVE BUBBLE BERRY ELIXIR - 19

Magic Elixirs Love Bubble relaxing kava tincture with pear juice,
sparkling water & honey *vo with maple syrup*

SPARKLING TURMERIC & GINGER IMMUNITY ELIXIR - 15

Fresh turmeric and ginger juice, lemon juice, sparkling water & honey

HOMEMADE HONEY & MINT LEMONADE - 12

Lemon juice, mint, sparkling water & honey *vo with maple syrup*

BERRY MOCKTAIL - 15

Berry compote, fruit juice, sparkling water & lemon.

HOUSE-MADE COLD DRINKS



MANGO LASSI WITH SAFFRON & CARDAMON - 14

Vegan coconut yoghurt blended with mango, agave and spices.

ICED COFFEE / CHAI / CHOCOLATE WITH

BIO-DYNAMIC DAIRY OR VEGAN CASHEW ICE CREAM - 12

KOMBUCHA, JUICE & SPARKLING

KOMBUCHA - GOOD HAPPY - CACAO & VANILLA WITH CHAGA - 8

KOMBUCHA - GOOD HAPPY - GINGER & TURMERIC WITH LION'S MANE - 8

KOMBUCHA - JIVA - WATERMELON & MINT - 8

SAN PELLEGRINO - CHINOTTO BITTER CITRUS COLA - 6

ORGANIC ORANGE JUICE - 7.5

SPARKLING BIO-DYNAMIC APPLE JUICE - 7.5

BIO-DYNAMIC PEAR JUICE - 8.5

PUREZZA SPARKLING WATER (UNLIMITED) - 3 PER PERSON

PUREZZA FILTERED WATER - FREE

SACRED CACAO ELIXIRS

Raw cacao and organic dark chocolate blended at Nevedya with medicinal mushrooms and the Perma Pixie's elixirs. Served in a mug with coconut milk. Available hot or cold.

ROSE SURRENDER DARK CACAO ELIXIR - 15.5

Surrender into your true self with rose & a nervous system tonic of kava, oat straw & passion flower to soothe & relax. Calm the mind and steady the spirit with the grandfather mushroom reishi.



SACRED MUSHROOM DARK CACAO ELIXIR - 14.5

Nourish your digestive system & mental health with lucuma, and a medicinal mushroom blend of chaga, reishi and lion's mane.

AZTEC DARK HOT CHOCOLATE - 11.5

Mood balancing with South American maca, cardamon and ginger.

WHY NOT ADD COFFEE +\$2 or ADD WHISKEY +\$8?

WANT A SMALLER CACAO? WE CAN DO A SMALLER MUG FOR \$2 LESS!

ELIXIRS & CHAI



ADAPTOGENIC CARDAMON COFFEE ELIXIR - 15.5

Balance and energise with a slightly sweet elixir of espresso blended with ghee, MCT oil, cordyceps, ashwagandha and chickory. Vegan option.

MEDICINAL TURMERIC IMMUNITY ELIXIR - 15.5

Grounding, stimulating and warming. Fresh turmeric & ginger juice blended with black pepper, raw honey and coconut milk.



NEVEDYA MASALA CHAI - 8.2

WITH BONSOY (DEFAULT) OR BIO-DYNAMIC COW MILK

Our own hand-made chai spice blend slow-brewed on the stove and strong like in India.

HALF PRICE SPECIAL ON FRIDAY - ONLY \$4



SIMPLE LIGHT HOT CHOCOLATE - 7.2

BEER & CIDER

HARGREAVES HILL IPA - *Lilydale, 6.2% 330ml* - 15

MOO BREW PALE ALE - *Tasmania, 4.9% 330ml* - 15

MOUNTAIN GOAT STEAM ALE - *Richmond, Organic, 4.5% 375ml* - 12

MOCK HILL CLASSIC DRY APPLE CIDER - *Red Hill, Biodynamic, 7.8% 330ml* - 15

MOCK HILL PEAR & APPLE CIDER - *Red Hill, Biodynamic, 5.5% 330ml* - 15

WINE

Organic & Sustainable Wines from Santé Wines

RED

2022 BATTLE OF BOSWORTH PINOT NOIR - McLaren Vale, SA	15.5 / 49 BOTTLE
2020 SPRINGSEED SCARLETT RUNNER SHIRAZ - McLaren Vale, SA	15.5 / 49
2021 MOUNT AVOCA ESTATE TEMPRANILLO - Pyrenees, VIC	- / 49
2020 POGGIOTONDO CHIANTI DOCG - Tuscany, Italy	- / 55
NV SPRINGSEED WANDERER SPARKLING RED - McLaren Vale, SA	- / 45

WHITE / ROSE

2022 MUNAMUNA SAUVIGNON BLANC - Marlborough, NZ	14.5 / 45 BOTTLE
2022 LITTLE GOAT CREEK PINOT GRIS - Marlborough, NZ	15.5 / 49
2022 RICCA TERRA COLOUR OF CALMNESS ROSE - Riverland, SA	- / 49
NV SPARKLING GYPSY BLANC DE BLANCS - McLaren Vale, SA	- / 45

SANGRIA

SANGRIA - SPICED SPANISH WINE - 14 (GLASS) / 32 (JUG)

Wine, Orange Juice, Cointreau, Soda

SATURDAY & SUNDAY SPECIAL - ONLY \$12 GLASS / \$29 JUG!

COCKTAILS



COFFEE MARTINI - 19

Exotic, Stimulating, Rich

Pandan infused vodka, espresso, maple syrup & coconut milk

ROSEMARY SOUR - 23.5

Digestive, Refreshing, Sophisticated

Whiskey, rosemary hydrosol, lemon juice & honey

BERRY MARY - 23

Deep, Fruity, Velvet

Berries, gin, vodka, orange & pear juice

HOT TODDY - 18.5

*A traditional combination of whiskey, ginger juice,
lemon, honey and aromatic bitters.*

BLUE INK GIN & TONIC - 18.5

*Infused with native Australian botanics and butterfly pea flowers.
Served with lemon and StrangeLove tonic water (or just soda)*



COFFEE

CHOOSE YOUR MILK - ALL THE SAME PRICE

BIO-DYNAMIC COW MILK

BONSOY / COCONUT / OAT

ALMOND MILK

Black / Piccolo / Macchiato	4.8
Cappuccino / Latte / Flat White	5.6
Large (Mug)	+1.5
Extra shot / decaf	+50c

ORGANIC SILVA COFFEE - ETHIOPIA LIMOU

Tasting Notes: Mandarine, Chocolate, Creme Brûlée

An elegant combination of chocolate, toffee and citrus notes. Excellent for black coffee drinkers and delicious in milk and alternative milks. A must try for any coffee connoisseur.

Produced by the OCFCU (Oromia Coffee Farmers Cooperative Union) and is made up of 35 small certified organic co-operatives. Its members are indigenous farmers located in the vast Oromia State of southern Ethiopia.

The goal of the organisation is to foster economic self-sufficiency amongst its members, to ensure that families can feed themselves when the harvest fails and famine threatens. Women hold a prominent position within all facets of the organisation.

TEA (7.5 / POT)

ENGLISH BREAKFAST

EARL GREY

GREEN TEA

PEPPERMINT

NEVEDYA GARDEN LEMON VERBENA

NEVEDYA GARDEN MAGICAL MUGWORT

KIDS & DOGGIE MENU

(for children 16 and under... and all dogs!)

PLAIN DOSA - 7.5

KIDS DAL & RICE - 13.5 v gf

KIDS CURRY & RICE - 14.5 v gf

KIDS KHICHADI - 14.5 vo gf

KIDS MASALA POTATO DOSA - 14.5 v gf

KIDS CHEESE DOSA - 14.5 vo gf

KIDS PANCAKES & MAPLE SYRUP - 14.5 v gf

KIDS BUTTER SCRAMBLED EGGS & TURKISH BREAD - 14.5

KIDS MANGO LASSI - 8

KIDS ICED CHOCOLATE - 8

KIDS HOT CHOCOLATE - 5.5

BABYCINO / OAT PUPPYCINO - 3

DOGGIE SOURDOUGH TOAST - 3

Add a grilled egg +4.5 Add grilled haloumi +9



PLEASE HELP US LOOK AFTER THIS BEAUTIFUL SPACE

We love welcoming kids to Navedya with its magical Garden Oasis.

Could you please be aware of your kids in the garden and around the ponds, particularly with throwing stuff in them and breaking the fountain.

Please also help us keep the cozy floor seating spaces clean by being mindful of food on the fabrics...which is hard to clean off.

We really appreciate your support in maintaining this space for all to enjoy. Thank you!

FEEL THE EARTH UNDER YOUR FEET



We acknowledge that Nevedya sits on the land of the Kulin Nations and honour the land and waters that we reside on. We pay our deep respects to elders past, present and emerging and acknowledge that Sovereignty has never been ceded. It always was and always will be Aboriginal Land.

OUR INGREDIENTS & SUPPLIERS

Everything at Nevedya is made from scratch and with love.

*We are passionate about amazing ingredients that are good for you,
good for the planet, and respectful of animals.*

INGREDIENTS

No deep fryer or microwave!

Locally roasted organic free-trade coffee

Locally baked organic artisan sourdough bread

Healthy organic cooking fats - only extra virgin olive oil, coconut oil and grass-fed butter

Pink Himalayan salt - no 'cooking salt'

Refined sugar free - we only use coconut sugar, maple syrup, agave and rice malt syrup

Organic fruit, veggies & dry goods

Organic and / or small scale artisan dairy

Small farm true free range pastured eggs - 94 hens per hectare!

SOME OF OUR AMAZING SUPPLIERS

Silva Coffee - Warburton

Holy Organic - Mordialloc

Proserpina Bakery - Sassafra

Hope Farm Bakery - Traralgon

Ramarro Farm - The Patch

Chooks at the Rooke - Otways

Magic Elixirs - Dandenong Ranges

Demeter Biodynamic - Lilydale

Terra Madre - Melbourne

Sante Wines - Melbourne

Damona Vegan Cheese - Melbourne

The Perma Pixie - Melbourne

DISCLAIMERS

Allergies / dietary requirements etc...

Please ensure you let us know if you have an allergy or specific dietary requirement.

We try our utmost to avoid cross-contamination but we are not an allergy free kitchen. All food may contain traces of gluten, nuts, soy, eggs and dairy. As we use olives, dates, green mango pickle and other pitted fruit in our recipes some dishes may occasionally contain broken pits.

Medicinal herbs & ingredients...

Not all medicinal ingredients are tested or approved by FDA or TGA. Medicinal ingredients are not suitable for people under the age of consent, those who are or maybe pregnant, breast feeding, diagnosed with a medical condition or taking medication for a medical condition. Medicinal ingredients are not a single source of nutrition or intended to diagnose, treat, cure, prevent any discomfort, medical conditions or diseases. It is not recommended that you consume medicinal ingredients in combination with alcohol. If you are unsure about the consumption of medicinal ingredients please consult your healthcare physician.

