

## dessert

### Pandan Soya Pannacotta

*gluten-free*

Pandan leaf flavoured soy pannacotta with crushed pistachio toffee.

Sauce: ginger melaka (raw coconut sugar) sauce

14.5

### Seasonal Fruit Crumble

Baked dried and fresh fruit topped with a crusty mixture of almonds and rolled oats.

15.5

### Chocolate "Cheese Cake"

*gluten-free*

Chocolate layer: cacao powder, coconut yoghurt, cinnamon coconut sugar

Base: dates, shredded coconut, buckwheat and organic coconut oil

Sauce: mixed berry coulis

16.5

### Organic Coconut Ice Cream

*gluten-free*

8

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See **Shakahari**, **Shakahari too** and **Shakahari Farm** on **facebook**.

# SHAKAHARI too

all dishes are vegan  
[entrée, main and dessert]

## entrée

### Soup of the day:

*gluten-free*

13.5

### Scent of Green Papaya

*gluten-free, no onion or garlic*

Shredded green papaya, raw vegetables, roasted cashews, organic tempeh and fresh herbs

Sauce: mild chilli and tamarind.

16

### Walnut Yuri Noodles

*gluten-free, no onion or garlic*

Korean clear noodles (of 100% sweet potato flour) tossed in sesame ginger oil, olive leaves paste, fresh herbs and sesame seeds.

Topping: julienned cucumber, cabbage, ginger, coriander, beancurd crisps and caramelized walnuts.

16

### Avocado Magic

*gluten-free*

Tempura-fried avocado rolls with eggplant and red capsicum in a rice batter.

Sauce: tangy sesame coriander purée

16.5

*All prices shown are GST inclusive.  
A minimum of \$25 per card payment.*

## entrée

### Mushroom Agnollotti

*no onion or garlic*

Panfried saucer-shaped ravioli filled with a mixture of mushrooms,

Hemp seeds, basil

Sauce: reduced balsamic and mild chilli oil

Topping: mixed greens

16.5

## main

### Quinoa Croquettes

*gluten-free*

Crunchy croquettes consisting of yam, potato, quinoa, dried turnip, roast macadamia nut and diced vegetables.

Side: kimchi and steamed greens

Sauce: mild chilli onion wasabi

21.5

## main

### Legendary Satay

Fried skewers of beancurd, seitan, onion and capsicum.

Side: pickled purple cabbage and pink radish, blanched greens,

turmeric brown rice

Sauce: mild satay peanut

22

### Green Green Laksa

Organic Japanese udon noodles, spinach, mushrooms and bean sprouts in a ginger flower and lemongrass flavoured coconut stock.

Topping: fried tempeh, tofu, seitan and fresh herbs.

21.5

### Curry Enak Enak

*gluten-free*

A mixed vegetables curry in a spiced tamarind coconut stock with fresh galangal lemongrass and ginger flower.

Side: spiced basmati brown rice (low GI), green puy lentil dhal,

achar pickles and papadam.

22.5

### Lasagne Delizioso

Vegan pasta sheets layered with two mixtures:

MIXTURE ONE: baked eggplant, red capsicum and almond meal;

MIXTURE TWO: Sweet corn, pumpkin, almond flakes and pumpkin seeds.

Side: steamed greens and roast potato and carrot

Dressing: lemongrass turmeric vinaigrette

23.5