



— THE — EVERGREEN — TABLE —



APPETIZERS

| | |
|--|-----------|
| Gyoza (x6) | 14 |
| Delicate fried gyoza with tender, savoury filling, served with a classic dipping sauce of soy sauce and rice wine vinegar for a perfectly balanced touch of salt and tang. | |
| Vegetable Pakora (x5, GFO) | 16 |
| House-made fritters with chickpea flour, onions, potatoes, and aromatic spices, served with our house-made green chutney — fresh and tangy with mint and coriander. | |
| Daily Soup (GFO) | 12 |
| Rotating soup, crafted with seasonal ingredients to ensure a fresh and flavourful experience. Each bowl is served alongside a generous stick of freshly baked focaccia, perfect for dipping and soaking up every last drop of soup. | |
| Korean Chick'n Bites | 17 |
| Deep-fried chick'n bites, perfectly golden and tossed in a sweet chili sauce. | |
| Crispy Mushrooms (GFO) | 22 |
| Crispy oyster mushrooms marinated in soy sauce, Sichuan pepper, and Chinese five-spice, delivering a bold blend of savory depth, subtle heat, and aromatic warmth in every bite. Served with a light miso sauce. | |
| Edamame (GF) | 10 |
| Fresh, tender whole edamame beans lightly steamed and served with a sprinkle of salt—a simple, satisfying, and protein-packed snack. | |
| Seaweed Salad (GF) | 10 |
| A refreshing seaweed salad tossed in a light, tangy dressing, offering a crisp texture and delicate umami flavours with every bite. | |
| Masala Fries (GFO) | 17 |
| Crispy French fries tossed in aromatic Indian spices, then topped with shredded vegan Parmesan and fresh sprouts for a savoury, zesty, and crunchy finish. | |
| Mezza Plate (GFO, N) | 29 |
| A vibrant Mezza plate featuring housemade focaccia or flat bread, house-made vegan ricotta, hummus, and creamy tzatziki, served with a colourful assortment of fresh veggies, tangy pickles, roasted red pepper, briny olives and a cashew-based truffle cheese and applewood smoked cheddar for a perfect mix of flavours and textures. | |

MAINS

| | |
|---|-----------|
| Roasted Beetroot, Orange and Walnut salad (GF, N) | 28 |
| Roasted beets and juicy fresh oranges tossed with crisp lettuce and crunchy walnuts, finished with a bright, creamy lemon-tahini dressing for a perfect balance of earthy, sweet, and citrusy flavors. | |
| Ginger 'Beef' (GF) | 28 |
| A bold and satisfying rice bowl layered with crisp cucumber and red pepper, topped with savory soy curls tossed in a rich ginger "beef" sauce. Finished with a drizzle of creamy-spicy yum-yum sauce and garnished with fresh green onions and sprouts for the perfect balance of heat, sweetness, and crunch. | |
| Butter Chick'n (GF, N) | 24 |
| Dawson's famous Butter Chick'n — a little on the spicy side, made with a rich cashew and tomato base and our secret blend of aromatic spices. Replace protein with SWAP Chick'n \$4. | |
| Daal (GF) | 24 |
| Red lentils simmered with onions, tomatoes, and a traditional blend of Indian spices, served with a side tempering of cumin, mustard seed, Kashmiri red chilli, cardamom, and cinnamon. | |
| Rainbow Bowl (GF) | 24 |
| A vibrant, plant-powered bowl layered with fluffy rice, crisp cucumber, sweet red peppers, edamame, roasted beets, pickled red onion, and fresh carrots. Finished with a creamy sunflower seed butter dressing and topped with cilantro, sprouts, black sesame seeds, and green onion for the perfect balance of crunch, zest, and savoury richness. Add crispy tofu for \$3. | |
| Bao Bun (x3) | 30 |
| Fluffy bao buns filled with tender teriyaki Juicy Marbles steak, crisp carrots, cool cucumber, and fresh cilantro. Finished with a rich, creamy mayo-based sauce for the perfect balance of sweet, savoury, and refreshing flavours. | |
| Ramen Bowl (GFO) | 38 |
| A deeply rich and comforting ramen bowl with tender noodles in a savory broth, layered with bok choy, sweet corn, and carrots. Topped with a perfectly crafted Yo Egg and savoury sliced Juicy Marbles steak, then finished with fresh green onion. | |

BURGERS

| | |
|---|-------------|
| Classic Impossible (GFO) | 25 |
| Our house-made patty using Impossible™ grounds — pan-grilled for a juicy, satisfying classic. Comes with vegan mayo, red onion, lettuce, house-made sweet onion chutney and cheddar cheese. Swap the cheddar for a truffle cashew-based cheese for \$2. | |
| Hunnie-Glazed Juicy Marbles (GFO) | 25 |
| Premium plant-based steak glazed in Hot Hunnie™ sauce — rich, savoury, and just a little sweet, with the perfect touch of heat. Comes with vegan mayo, red onion, lettuce, house-made sweet onion chutney and cheddar cheese. Swap the cheddar for a truffle cashew-based cheese for \$2. | |
| Beetroot (GFO) | 23 |
| House-made whole-food burger crafted from beets, oats, and spices. Comes with vegan mayo, red onion, lettuce, house-made sweet onion chutney and cheddar cheese. Swap the cheddar for a truffle cashew-based cheese for \$2. | |
| Pakora (GFO) | 23 |
| The delicious pakora, but in a burger form. Comes with cucumber, lettuce and a creamy green chutney. | |
| SIDES & EXTRAS | |
| Steak Cut Fries (GF) | 5/10 |
| Sweet Potato Fries (GF) | 6/12 |
| Flat Bread | 4 |
| Rice (GF) | 4 |
| Green Chutney (GF) | 3 |
| Mango Chutney (GF) | 3 |
| House salad with house-made sweet onion dressing (GF) | 6/12 |

DESSERTS

| | |
|---|-----------|
| Chocolate-Tahini Brownie (GFO) | 15 |
| A rich, fudgy chocolate tahini brownie with deep, nutty undertones, drizzled in a silky chocolate espresso sauce for an indulgent finish. Add a scoop of ice cream for the perfect creamy contrast. Swap with a gluten-free brownie if requested. | |
| Cardamom Coffee Cake | 15 |
| A tender, buttery coffee cake infused with warm cardamom spice, offering a delicate floral aroma and perfectly balanced sweetness in every bite. Served with a chocolate espresso drizzle. | |
| Chocolate Chai Mousse (GF) | 13 |
| Silky dark chocolate mousse infused with warming notes of cardamom, cinnamon, and ginger, finished with fresh berries. | |
| Cheezecake with a Berry Coulis | 15 |
| A smooth, creamy cheesecake with a buttery crust, topped with a vibrant berry coulis that adds the perfect touch of sweet-tart brightness. | |
| Carrot Cake (GF, N) | 15 |
| Gluten-free carrot cake, made with finely grated carrots that provide natural sweetness and moisture, combined with warm spices for a comforting flavour, topped with a creamy frosting. Served with a scoop of ice cream. | |
| Ice Cream (GF, N) | 10 |
| Nora's™ cashew-based ice cream. Ask your server for our current flavours. | |