

Little Pearl

CHRISTMAS DAY Shared Vegan Menu

TO START

Edamame; hoisin dressing, peanuts (ve, gf)

ENTREE

Tofu prawnless crackers; silken sriracha, crispy shallots, lemongrass (ve, gf)

SASHIMI

Sesame crust not tuna (watermelon); togarashi salt, avosabi, lime, soy dressing (ve, gf)

BAO BUNS

Crispy tempura eggplant; spicy dressing, furikake (ve)

DUMPLINGS

Shitake mushroom & kimchi gyoza; lemongrass & ginger broth (ve)

SMALLS

Salt & pepper crispy tofu; chilli caramel, silken miso, bean sprouts, crispy Thai basil (ve, gf)

SIDES

Lemongrass rice (gf, ve)

Steamed greens (gfo, ve)

SALAD

Paw Paw salad; yellow papaya, pickled chilli, crispy noodles (gf, ve)

BIGS

Roasted cauliflower Panang curry; bean sprouts, kipfler, coriander, peanuts (gf, ve)

SWEETS

Café latte panna cotta; espresso syrup (ve, gf)

VG VEGAN | GF GLUTEN FRIENDLY | V VEGETARIAN | DF DAIRY FREE