

GROUP DINING MENU

2 courses 24.0 / 3 courses 32.0

SMALL PLATES

Lime Leaf Corn Ribs

sweetcorn on the cob, lime leaf infused butter, corn mole,
toasted lime coconut

Arancini Rossi

crunchy fried 'chorizo' risotto balls, garlic aioli,
smoked chipotle ketchup

Kimchi Gyoza

pan-fried dumplings, korean fermented cabbage & carrot,
sweet gochugaru sesame dip

MAINS

Salsa Verde Burrito

chorizo red rice filled burrito smothered in tomatillo sauce,
jalapeño slaw, garlic cream, pico de gallo, lime pickled onions

Caesar Chick+n Burger

plant chick+n patty, caesar mayonnaise, slaw, crispy rashers,
grated italian cheez, red onions, fried capers, lemon pepper fries

Green Tofu Queen Salad

pea, broccoli, cucumber, sweet potato, sweetcorn,
jalapeño, lettuce salad, roast saffron tofu, avocado dressing,
seeds & nacho strips

Kimchi Bokkeumbap

gut healthy kimchi fried rice, organic salt & pepper tofu,
sweet gochujang chilli dressing, garlic aioli, nori

DESSERTS

Brown Sugar Creme Brûlée

vanilla muscovado custard with mixed berry compote

White Chocolate Tiramisu

almond sponge cake soaked in coffee,
layered with white chocolate mousse

All our dishes & drinks are plant-based

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