



2 Sisters Kitchen

(The Plant Based People) presents
Fusion Food with Southeast Asian Flavours

MENU PRICELIST

VEGAN PIES \$8

- **Green Curry pie**

Green legumes are activated / soaked overnight and slow cooked with Thai Green Curry Paste and Coconut Milk, with spinach added to finish it off, ready as a filling.

- **Satay pie**

Fillings made with soy nuggets cooked with turmeric, chickpeas, green peas, homemade peanut butter, and coconut milk. Chickpeas are soaked overnight for better absorbing of the nutrients and avoiding bloating.

- **Classic Aussie Pie**

The traditional love for an Aussie Mince Pie has been transformed into a healthier vegan option. We used nutritious and high protein beans and legumes (both activated) with an Asian twist for this classic pie.

- **Mushroom Varieties Pie**

Burst with different types of mushrooms slow cooked with baked potato and rosemary. Added green peas in a mushroom sauce gravy.

VEGAN ROTI TACO Single serve \$9 , Double serves \$15

Roti top with a choice of :

- **Chickpeas (activated) curry** slow cooked with onions, tomatoes and freshly ground spices.
- **Panang Thai curry.** Vegetarian nuggets slow cooked in panang curry paste with coconut milk and kefir lime leaves

Vegan Kimchi Cured with Sea Salt \$12



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DESSERT VEGAN ROTI with BANANA \$9

Cacao sauce with slices of ripened banana wrapped in hot roti

Vegan Tapioca Pudding \$4

Vegan Banana Bread (sugar free) \$6 (Gluten free option) \$7

Vegan Caramel Slice \$5

Sugar Free Bael Fruit Iced Tea AND Pandan Tea with a Lemongrass Twist \$4

Coconut Milk Yogurt 350g (Sugar free & Vegan, Paleo Friendly) \$7

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- www.2sisterskitchen.com.au

* Please note that menu and prices are subject to change at the discretion of the business without advanced notice