



Opening Hours

Mon - Sun : 8.30am - 4.00pm

Fri & Sat Dinner : 5.30pm - 9.30pm

find me : 4/26 Princess St. Kew 3101 VIC

write me : vseries21@gmail.com

visit me : www.vseries.com.au

call me : 03-99396133

like me : [@vserieskew](https://www.instagram.com/vserieskew)



BEERS & CIDER

Lychee Gold Cider - \$8.5
Mountain Goat Steam Ale - \$8.5
Struman's Organic Premium Lager - \$8.5

WINE BY THE GLASS

Zonin Prosecco Sparkling 187ml - \$9.0
McGuigan Black Label Shiraz 187ml - \$9.0
Brancott Estate Sauvignon Blanc 187ml - \$9.0

WINE

Babich Headwaters Organic Sauv Blanc - \$40
Temple Bruer Organic Semillion Chardonnay - \$38
Angove Wild Olive Organic Shiraz - \$38
Temple Bruer Organic Cabernet Merlot - \$38

MOCKTAILS - \$8.5

Mad Scientist

Lychee, Lemon Soda, Fresh Berries, Berry Syrup and Popping Candy

Hey Rosie!

Rosewater, Lemon Juice, Mint and Syrup

Mr. Grey

Earl Grey, Lemon Soda, Syrup and Lime

FRESH PRESSED JUICE - \$7

Hangover

Carrot, Orange, Apple, Celery, 2 x Ginger

Super Green

Celery, Green Apple, Cucumber

Vitamin C

Orange, Lemon, Coconut, Blueberry

OTHER DRINKS

Veneziano Coffee - \$3.8 / \$4.5
V60 Filter Coffee - \$6.0
T2 Tea - \$4.5
Hot Chocolate - \$3.8
Turkish Chai Latte - \$4.5
Ice Coffee - \$4.5
+\$1.0 for ice cream & whipped cream
Ice Chocolate - \$5.5

MILKSHAKES - \$6

Chocolate / Vanilla / Strawberry

CAN DRINKS - \$3

Coca Cola / Coke Zero / Sprite

Entree

(VG) Steamed Bun	\$12 (2pcs)
Barbecue Tofu Cucumber, sour pickled, coriander, chilli and peanuts Or Crispy Peking Beancurd Lettuce, cucumber, daikon pickles and peanut	
Cheese & Vegetable Pancake with Green Salad	\$15
Our famous asian style vegetable pancake drizzled w teriyaki sauce	
(VG)(GF) Cos Lettuce Salad	\$10
Diced beans, baby radish, orange on cos lettuce with tahini vinegarette	
(VG)(GF) King Oyster Mushroom	\$10
Grilled king oyster mushroom with teriyaki miso sauce	
(VG)(GF) Roasted Pumpkin Salad	\$10
Roasted pumpkin with cucumber, pumpkin, tomatoes and mix salad	
(VG)(GF) Edamame	\$7
Soy bean pods tossed with salt, pepper and lemon juice	
(VA) Hand Cut Sweet Potato Wedges	\$8
Served with plum powder & sour cream	
(VG) Rock and Rolls	\$12
Fried sesame tofu & spring rolls served w salad & ginger soy sauce	
(VG)(GF) Chips & Dips	\$7
Choice of <i>tomato / wasabi mayo / sweet chilli sauce</i>	

Main Course

(VA)(GF) Taco Halloumi	\$16
Halloumi (or Vegan Tempeh) w avocado, tomato & cucumber salsa, rocket, lettuce, jalapeno and sour cream in taco shell	
(VG) Mushroom Filo Pie (contains hazelnut)	\$18
Mixed mushrooms in filo pastry served w cauliflower puree, broccolini and dukka	
(VA) Spaghetti w Basil and Hazelnut Pesto	\$18
Broccoli, beans, avocado, rocket salad and topped with shaved parmesan	
(VA) Lasagna w Green Salad (contains cashew)	\$18
Pumpkin, spinach, mushroom lasagna baked in napoli sauce	
Fettuccine Alfredo w Mixed Mushrooms	\$18
Creamy sauteed mixed mushroom and shaved parmesan	
(VG) Stewed Tomato Noodles	\$18
Mixed vegetables with thin noodles in tomato broth	
(VG) Bento Box	\$20
Choice of: TomYam / Teriyaki / Sweet & Sour Served with brown rice, spring rolls, enoki tempura, pumpkin salad and miso soup	
(VG) Green Tea Soba Noodle	\$18
Organic Japanese green tea buckwheat noodles tossed with avocado, spinach, kale, goji berries, cashews and sesame seeds	
The SBJ	\$18
Stewed king oyster mushrooms and basil with asian 3-cup-sauce on brown rice	
(VA) Japanese Curry Don	\$18
Japanese vegetable curry on brown rice with cheesy scrambled egg (or vegan schnitzel patty)	
(VG)(GF) Quinoa Bowl	\$15
Quinoa w. ginger, tahini, sesame seeds, red cabbage, edamame, sugar snap, avocado and carrot	

Dessert - \$10

(VG) Mille-Feuille

Puff pastry with custard cream and mixed berries

(VG)(GF) Roasted Coconut Pana Cotta

served with tropical fruits and fairy floss

Profiteroles

served with red azuki compote and matcha ice cream

Something for the Kids

Burger, Chippies and Shake - \$15

Brioche bun with tofu patty and side of chips plus 'their' choice of milkshakes

(VA) Napoli Spaghetti - \$9

Kids love it, enough said!

Avocado on Toast - \$8

Sliced avocado on wholemeal toast

Chippies - \$6

Chips and tomato sauce

Our Story.

V Series began its journey in September 2015. Headed by an award-winning chef, we aim to promote healthy yet modern vegetarian and vegan cuisine for everyone.

The owner, a vegetarian herself, eager to tell the world the benefits of being a vegetarian is not only about being healthy, but also the ability to do our part and stand against animal exploitation and cruelty.

We fully support using biodegradable products in store as well as using organic and plant based ingredients. Not only does it taste almost the same, it is healthier and cruelty free.

So if we can help to change the world, why not do it together?