



welcome to the vagabond food café.

we have a varied world food menu, games to play, a wide selection of gins with added jetty grown botanicals, craft beers, wine, healthy (ish) soft drinks, and a range of teas and coffees.

autumn menu

please place your order at the bar help yourself to cutlery and napkins and we will bring you your food when it is ready

gyozas (japan) 6

japanese dumplings filled with a variety of fillings and served with a dipping sauce

duck	aromatic duck filled gyoza served with a hoisin sipping sauce
pork	shredded slow cooked pork served with a tonkatsu sauce
vegetarian	sautéed mixed vegetables served with a ponzu dipping sauce
chicken	chicken with mixed vegetables served with ponzu sauce

small plates

mac & cheese bites (usa)	6
macaroni and cheese croquettes served with an onion chutney	
chicken tikka (india)	7
chicken thighs marinated with black & pink peppercorns, garlic and lemon served with a coriander and mint chutney	
paprika prawns (levant)	7
prawns marinated in ginger, garlic, paprika and coriander and then fried served with a mint, garlic and green chilli dipping sauce	
avocado spheres (vagabond)	6
avocado smashed and then sautéed with mustard seeds, curry leaves and coriander, then coated in panko bread crumbs and deep fried and accompanied by tomato chutney	
vegetable samosas (indian subcontinent)	5
a trio of mixed vegetable samosa served with a tamarind dipping sauce	
bhel puri (india)	6
a bombay street food classic - puffed rice, gram flour vermicelli tossed with fresh coriander, baby tomato, raw mango, red onions, green chilli and pomegranate drizzled with a tamarind chutney	

please inform us when your order if you have any allergies



tacos

mexican in origin we have a fun selection of tacos influenced by different regional cuisines of the world

chicken tikka taco (indian subcontinent) 7

pan fried chicken sautéed with red onions and coriander topped with slaw, green chillies and radish

fish taco (southern california) 7

ipa beer battered river fish with sriracha mayo, lime, red and white cabbage, red chillies, coriander and radish

crayfish & avocado taco (peru) 7.5

crayfish tails marinated in lime juice, red onion, coriander and chilli served on a bed on smashed avocado with red cabbage, radish and red chilli

sweet potato and okra taco (caribbean) 6.5

sweet potato, okra and red onion sautéed with coriander topped with white cabbage, radish and red chillies

prawn taco (mexico) 7.5

pan fried prawns with lime mayo, topped with crispy carrot slaw , radish and green chilli

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bigger plates

halloumi burger with zaatar (levant) **6.5**

pan seared halloumi, sriracha mayo, parsley, grilled tomato

veg yellow curry with rice (thailand) **7.5**

mushrooms, baby corn, green beans, aubergine, carrots and broccoli sautéed in a yellow curry and coconut cream sauce served with rice

vegetable thali (indian subcontinent) **8**

a thali is a set meal of a mixed plate of food here at vagabond we have a daily changing vegetable accompanied by a tarka daal, basmati rice, vegetable samosa, pickle and mini papad

basil, mozzarella & tomato pizza (usa) **6**

an individual pizza with a tomato base with loads of gooey mozzarella cheese topped with jetty grown african basil

butter chicken with rice (vagabond) **8.5**

boneless chicken thighs sautéed with a rich, creamy butter white sauce served with rice

chicken thali (indian subcontinent) **10**

a thali is a set meal of a mixed plate of food here at vagabond we have a daily changing chicken accompanied by a tarka daal, basmati rice, chapati bread, pickle and mini papad

cheeseburger with skinny fries (usa) **7**

farm reared beef burger with with melted cheese, pickle, relish and skinny fries

pepperoni pizza (usa) **6.5**

an individual pizza with a tomato base with loads of gooey mozzarella cheese topped pepperoni

sea bass & asparagus red curry (thailand) **11**

succulent chunks of sea bass sauted with asparagus, in a red curry sauce with coconut milk

blackened cajun prawn curry (louisiana) **10.5**

sautéed prawns with blackened cajun spices, red onions, tarragon and coconut milk

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