

Nevedya

Food for the Spirit

Love and care goes into every aspect of Nevedya, from the atmosphere, to conscious local & organic farming choices; to beautifully constructed dishes with complex flavour spectrums designed and created with inspiration & joy. May your experience here bring you back to your full and bright Spirit.

1. TAPAS & DINNER
3. BREAKFAST & LUNCH
5. DESSERTS
6. SACRED CACAO & ELIXIRS
7. SANGRIA, BEER & WINE
8. COCKTAILS
9. COLD DRINKS & WELLNESS SHOTS
10. MOCKTAILS & WITCH'S HEALING TEAS
11. COFFEE & TEA
12. OUR INGREDIENTS
14. KIDS & DOGGIE MENU

WEEKLY SPECIALS

THURSDAY

25% OFF KHICHADI

FRIDAY

HALF PRICE CHAI

SATURDAY

20% OFF CHEESECAKE

2 COCKTAILS FOR \$34

SUNDAY

25% OFF SANGRIA

HOSPITALITY WITH A DIFFERENCE...

At Nevedya we strive to create a relaxed, harmonious & caring workplace. If we create and serve food with love & respect then that energy is transferred and shared with all.

No anger. No overwork. Staff meal breaks. Weekend & public holiday penalty rates.

10% WEEKEND HOSPITALITY SURCHARGE

Please let us know about any dietary requirements as we are not an allergy free kitchen (see page 13)

v - vegan vo - vegan option gf - gluten free gofo - garlic onion free option no split bills for big groups

1.65% card surcharge

15% public holiday surcharge

cakeage \$3 per person

TAPAS FOR SHARING (ALL DAY & FRIDAY DINNER)

2 - 3 tapas dishes per person recommended - or great as a side for lunch!

STARTERS

LOCAL LION'S MANE MUSHROOM IN A DASHI BROTH *v gf* - 9 EA

TURKISH BREAD WITH GARLIC BUTTER *vo gfo gofo* - 8.5

MEXICAN TORTILLA CHIPS, GUACAMOLE & SALSA *v gf* - 18

FUSION TAPAS



SATAY TOFU WITH NEVEDYA GARDEN HERBS - 29

Tamari braised bio-dynamic tofu with peanut satay sauce and Asian herbs *v gf*

BALI MOUNTAINS RENDANG CURRY EGGPLANT - 28

Twice cooked eggplant in a rich spiced coconut curry sauce with a cucumber and onion salad *v gf*

LOCAL GREENS WITH TOMATO CHILLI SAMBAL & CASHEWS *v gf gofo* - 19.5

GRILLED ARTISAN HALOUMI WITH SEARED ORANGE & HONEY - 23

Hand-stretched Cypriot goat & sheep haloumi with butter and single-origin Victorian honey *gf gof*

CRISPY GARLIC SMASHED POTATOES WITH WASABI AIOLI - 17

Crispy whole smashed potatoes & sweet potatoes with garlic butter and smoked salt *vo gf gofo*

WARM DOLMADES WITH TARATOOR TAHINI SAUCE - 16

Rice stuffed vine leaves with caramelised onion and pine nuts *v gf*



ASIAN FUSION TAPAS TASTING MENU



THE CURATED NEVEDYA EXPERIENCE - 64 PER PERSON

GLUTEN FREE / VEGAN OPTION - MINIMUM 2 PEOPLE - AVAILABLE LUNCH / DINNER



- LION'S MANE MUSHROOM
- GARLIC BUTTER DOSA
- LOCAL GREENS WITH CHILLI SAMBAL
- BALI MOUNTAINS RENDANG EGGPLANT
- SATAY TOFU WITH GARDEN HERBS
- DAL OF THE DAY
- BIO-DYNAMIC BROWN RICE

** Also available as a smaller five item Group Set Menu (min 4 ppl.) - 49 per person*

INDIAN SPICE ROAD CHAAT

SPICY POTATO, CHICKPEA & YOGHURT CHAAT - 23

Straight from the streets of India... curried potato, yoghurt, chutney, chilli and crispy chaat vo

MINI MASALA DOSA / MINI GHEE CHILLI MASALA DOSA - 21 / 21.5

A smaller pea & potato masala dosa with coconut chutney and mango pickle vo gf

SRI LANKAN UTTAPAM FLATBREAD & COCONUT CHUTNEY v gf - 13

MINI CHEESE & CARAMELISED ONION DOSA vo gf gofo - 19

BOWL OF DAL v gf - 19

BOWL OF CURRY OF THE DAY v gf - 22

BIO-DYNAMIC BROWN RICE WITH KAFFIR LIME v gf gof - 7

GARLIC BUTTER DOSA & COCONUT CHUTNEY vo gf gofo - 9

BREAKFAST & LUNCH



BRAISED LOCAL MUSHROOMS & POACHED EGGS - 35.5

WITH PROSERPINA SOURDOUGH TOAST *or* GARLIC SMASHED POTATOES

Eat from the Dandenong Ranges with locally grown Unearthed Co mushrooms and Ramarro Farm greens with organic true free-range poached eggs and a herb aioli *gfo*

WITH: *artisan haloumi* +8 *veggie sausage* +6 *scarlet runner shiraz* +14.5

SPIRIT BOWL WITH TOFU & LOCAL MUSHROOMS - 34.5

Nourish yourself with a taste sensation. Nevedya's take on a Zen Bowl with avocado, sweet potato, brown rice, kimchi, cucumber salad & satay sauce *v gf gofo*

WITH: *lion's mane mushroom in dashi broth* +9 *poached egg* +4 *almond feta* +7



CHEESE FUSION DOSA WITH LOCAL MUSHROOMS - 32.5

An India meets Italy dosa with tomato chilli paste, barrel-aged feta, cheddar and local greens *vo gf gofo*

WITH: *scrambled eggs* +8 *veggie sausage* +6 *moo brew pale ale* +12.8

SUPERFOOD BANANA PANCAKES WITH SEASONAL FRUIT - 30.5

Coconut yogurt, toasted hemp, mesquite, maple syrup, seasonal fruit and a berry compote *v gf gofo*

CHEDDAR SCRAMBLED EGGS WITH TRUFFLE OIL & TURKISH BREAD *gfo gofo* - 23.5

WITH: *local mushrooms* +9 *veggie sausage* +6 *artisan haloumi* +8 *garlic smashed potato* +7

AVOCADO, ALMOND FETA & OLIVE TAPENADE ON LOCAL ARTISAN SOURDOUGH TOAST *v gfo* - 25

WITH: *local mushrooms* +9 *poached egg* +4 *veggie sausage* +6 *local garlic butter greens* +8

BUILD YOUR OWN BREAKFAST - CHOOSE YOUR BASE - *vo gfo gofo* - 10

Sourdough toast, garlic smashed potato, uttapam flatbread, gluten free toast or a plain dosa with:

guacamole +7

avocado +6

local garlic butter greens +8

poached egg +4

grilled egg +4

scrambled eggs +8

artisan haloumi +8

local mushrooms +9

veggie sausage +6

almond feta +7

garlic smashed potato +7

INDIAN BREAKFAST & LUNCH



CURRY THALI PLATTER - 34.5

Indulge in the spices of India with a Curry Thali - a daily changing platter of curries, dal, rice, bio-dynamic yoghurt, green mango pickle and a plain dosa *vegan option gf*

AYURVEDIC KHICHADI - 26.5



Traditional Indian healing food that is cleansing for the digestion. Slow-cooked rice and dal with turmeric, ginger, masala ghee and coriander *vo gf*

ADD PLAIN DOSA (*gluten free flat bread*) +7

25% OFF THURSDAY - ONLY \$19.5 / TAKE AWAY (COLD) - \$19.5

MASALA DOSA & DAL

A dosa is a crispy Indian crepe made from a house fermented urid dal and rain-fed Australian bio-dynamic rice batter.

POTATO MASALA DOSA THALI - 32.5 /

GHEE MYSORE CHILLI MASALA DOSA THALI - 33.5

Served as a Thali platter with masala spiced potatoes, dal, coconut chutney, curry and green mango pickle *vo gf*

WITH: *masala chai* +8.2 *cheddar* +6 *scrambled eggs* +8 *local garlic butter greens* +8 *grilled egg* +4

MINI MASALA DOSA - 21

A smaller potato masala dosa with coconut chutney and mango pickle *v gf*

WITH: *masala chai* +8.2 *mug of dal* +6

DAL, UTTAPAM FLATBREAD & COCONUT CHUTNEY *v gf* - 24

Uttapams are made with dosa batter and cooked thicker like a crumpet with onion inside *v gf*

WITH: *masala chai* +8.2 *scrambled eggs* +8 *grilled egg* +4

DAL & RICE - 21

A classic meal enjoyed throughout the Indian sub-continent - dal served with steamed rice *v gf*



DECADENT DESSERTS FROM OUR KITCHEN



DARK CHOCOLATE & WALNUT BROWNIE

served warm with bio-dynamic Mungalli Creek vanilla ice cream and a berry compote *gf* - 18

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

A decadent indulgence with double cream, candied pecans and
bio-dynamic Mungalli Creek espresso ice cream *gf* - 19

RAW VEGAN CASHEW CHEESECAKE OF THE DAY

with a walnut & medjool date crust and vegan cashew ice cream *v gf* - 18

20% OFF SATURDAY SPECIAL - ONLY \$14.4!

BUCKWHEAT BANANA DESSERT PANCAKES

with vegan cashew ice cream, berry compote, pistachios and maple syrup *v gf* - 18

BANANA BREAD *with organic butter or coconut oil vo* - 7.8

** Please allow 15 minutes for most of our house-made desserts as we don't use a microwave*

SMALLER DESSERTS

'LOCO LOVE' CHOCOLATE BAR *v gf* - 6.8



- Almond Caramel Crunch with Ashwagandha
- Black Cherry and Raspberry with Schisandra
- Chocolate Peppermint Cream with Matcha
- Pecan Butter Caramel and Cinnamon

'PLANT BAKED' VEGAN MUD CAKES *v gf* - 9

- White Chocolate Raspberry Mud Cake
- Chocolate Hazelnut Notella Mud Cake



ICE CREAM *vo gf* - 5 PER SCOOP

Bio-dynamic Dairy Vanilla / Bio-dynamic Dairy Espresso / Vegan Cashew Vanilla

SACRED CACAO ELIXIRS

Raw cacao and organic dark chocolate blended at Nevedya with medicinal mushrooms and the Perma Pixie's elixirs. Served in a mug with coconut milk. Available HOT or COLD.

ROSE SURRENDER CACAO ELIXIR - 14.5

Surrender into your true self with rose & a nervous system tonic of kava, oat straw & passion flower to soothe & relax. Calm the mind and steady the spirit with the grandfather mushroom reishi.



SACRED MUSHROOM CACAO ELIXIR - 13.5

Nourish your digestive system, immunity & mental health with a medicinal mushroom blend of chaga, reishi and lion's mane.

AZTEC DARK HOT CHOCOLATE - 10.5

Mood balancing with South American maca, cardamon and ginger.

WHY NOT ADD COFFEE +2 or ADD WHISKEY +8 TO YOUR ELIXIR?

ELIXIRS & CHAI



ADAPTOGENIC CARDAMON COFFEE ELIXIR - 13.5

Balance and energise with a slightly sweet elixir of espresso blended with ghee, MCT oil, cordyceps, ashwagandha and chickory. Vegan option.

MEDICINAL TURMERIC IMMUNITY ELIXIR - 14.5

Grounding, stimulating and warming. Fresh turmeric & ginger juice blended with black pepper, raw honey and coconut milk.



NEVEDYA MASALA CHAI WITH BONSOY - 7.9

Our own hand-made chai spice blend slow-brewed on the stove and strong like in India.

HALF PRICE SPECIAL ON FRIDAY - ONLY \$3.95



SIMPLE LIGHT HOT CHOCOLATE - 6.8

SANGRIA

SANGRIA - SPICED SPANISH WINE - 13 (GLASS) / 29 (JUG)

Organic Wine, Orange Juice, Cointreau, Spiced Coconut Sugar Syrup, Soda

25% OFF ON SUNDAY - ONLY \$9.5 GLASS / \$21.5 JUG!

BEER & CIDER

HARGREAVES HILL IPA - *Lilydale, 6.2% 330ml* - 12.8

MOO BREW PALE ALE - *Tasmania, 4.9% 330ml* - 12.8

MOUNTAIN GOAT STEAM ALE - *Richmond, Organic, 4.5% 330ml* - 11.8

MOCK HILL CLASSIC DRY APPLE CIDER - *Red Hill, Biodynamic, 7.8% 330ml* - 13.8

MOCK HILL PEAR & APPLE CIDER - *Red Hill, Biodynamic, 5.5% 330ml* - 13.8

WINE

Organic & Sustainable Wines from Santé Wines

RED

2022 BATTLE OF BOSWORTH PINOT NOIR - McLaren Vale, SA	14.5 / 49 BOTTLE
2020 SPRINGSEED SCARLETT RUNNER SHIRAZ - McLaren Vale, SA	14.5 / 49
2021 MOUNT AVOCA ESTATE TEMPRANILLO - Pyrenees, VIC	- / 49
2020 POGGIOTONDO CHIANTI DOCG - Tuscany, Italy	- / 55
NV SPRINGSEED WANDERER SPARKLING RED - McLaren Vale, SA	- / 45

WHITE / ROSE

2022 MUNAMUNA SAUVIGNON BLANC - Marlborough, NZ	13.5 / 45 BOTTLE
2022 LITTLE GOAT CREEK PINOT GRIS - Marlborough, NZ	14.5 / 49
2022 RICCA TERRA COLOUR OF CALMNESS ROSE - Riverland, SA	- / 49
NV SPARKLING GYPSY BLANC DE BLANCS - McLaren Vale, SA	- / 45

COCKTAILS



COFFEE MARTINI - 22

Exotic, Stimulating, Rich

Pandan infused vodka, espresso, maple syrup & coconut milk

MYSTIC CHAI MARTINI - 23

Aromatic, Spiced, Digestive

Sustainable Ugly Apple vodka, chai, ginger, rosemary & pear

ROSEMARY SOUR - 23

Digestive, Refreshing, Sophisticated

Starward whiskey, rosemary hydrosol, lemon juice & honey

BERRY PEACOCK - 23.5

Playful, Fruity, Summery

Double shot MGC gin, kaffir infused vodka & soda water

DIGESTIVE SPRITZ - 17.5

The refreshing Summer version of our famous Hot Toddy.

Starward whiskey, ginger & turmeric juice, lemon, honey, aromatic bitters and soda.

GIN & TONIC - 15.5

Local MGC gin with StrangeLove tonic and lemon

SATURDAY COCKTAIL SPECIAL
ALL DAY HAPPY HOUR - 2 for \$34!

HOUSE-MADE COLD DRINKS



MANGO LASSI WITH SAFFRON & CARDAMON - 13.8

Vegan coconut yoghurt blended with mango, agave and spices.

ICED COFFEE / CHAI / CHOCOLATE WITH

BIO-DYNAMIC DAIRY OR VEGAN CASHEW ICE CREAM - 11.5

WELLNESS SHOTS

HILBILBY FIRE TONIC SHOT - 6

Strengthen your immune system, gut health and aid digestion with a shot of fiery Folk Lore tonic made from raw apple cider vinegar, honey, chilli, ginger, garlic and spices.

AYURVEDIC TURMERIC, GINGER & HONEY SHOT - 7

Balance your body and digestion the Ayurvedic way with a smooth blend of fresh turmeric and ginger juice with local honey, lemon and warm water.

KOMBUCHA, JUICE & SPARKLING

KOMBUCHA - GOOD HAPPY - CACAO & VANILLA WITH CHAGA - 7.8

KOMBUCHA - GOOD HAPPY - GINGER & TURMERIC WITH LION'S MANE - 7.8

KOMBUCHA - JIVA - WATERMELON & MINT - 7.8

ORANGE JUICE - 8.2

SPARKLING BIO-DYNAMIC APPLE JUICE - 7.2

BIO-DYNAMIC PEAR JUICE - 8.2

SAN PELLEGRINO - CHINOTTO BITTER CITRUS COLA - 5.8

PUREZZA SPARKLING WATER (UNLIMITED) - 3 PER PERSON

PUREZZA FILTERED WATER - FREE

MOCKTAILS & SPARKLING DRINKS



LOVE BUBBLE RASPBERRY ELIXIR - 18

Magic Elixirs Love Bubble relaxing kava tincture with pear juice,
sparkling water & honey *vo with maple syrup*

** Please note: Magic Elixirs are infused in a very small amount of alcohol*

SPARKLING TURMERIC & GINGER IMMUNITY ELIXIR - 14

Fresh turmeric and ginger juice, lemon juice, sparkling water & honey

HOMEMADE HONEY & MINT LEMONADE - 11

Lemon juice, mint, sparkling water & honey *vo with maple syrup*

BERRY MOCKTAIL - 14.5

Berry compote, fruit juice, sparkling water & lemon.

LEMON SODA WITH BITTERS - 8.8

WITCH'S HEALING TEAS

Hand-blended at Nevedya with ceremony & healing intention.

Honour the ancient wisdom of magical herbs to heal your mind, body & soul.

∞ IMMUNITY - 12.5

Strengthen the immune system with
echinacea, fresh ginger & turmeric.
Heal the body from colds with elderberry,
fresh medicinal herbs, lemon juice & honey.

♡ LOVE - 10.25

A lullaby of calming & heart opening herbs.
Raspberry leaf, saffron & passionflower brewed
with horny goat weed, damiana and sweet
aromatic spices for sensuality and passion.

☯ CALM - 10.25

Blended for times of anxiety and stress to
help soothe & regroup in the breath of the
moment. Oat straw is a powerful nerve
calmative along with chamomile &
passionflower. Sweetened with cassia &
goji berries.

☯ CYCLE - 10.25

A woman's tea that supports easeful
menstruation, nourishes the womb, blood,
and the sacred feminine. With raspberry
leaf, tulsi, red clover, lady's mantle & rose
hips. Served with honey.



COFFEE

ORGANIC SILVA COFFEE - ETHIOPIA YIRGACHEFFE

Tasting Notes: Cherry, Chocolate, Buttery body

This stunning batch of Ethiopian coffee is full of juicy cherry and chocolate notes, with a silky, buttery body. Excellent for black coffee drinkers and sensational with all varieties of milk and alternative milks. A must try for any coffee connoisseur.

Grown in the Gedeo region of Southern Ethiopia, the coffee is produced using organic methods by the Yirgacheffe Coffee Farmers Cooperative Union (YCFCU).

CHOOSE YOUR MILK - ALL THE SAME PRICE

BIO-DYNAMIC COW MILK

BONSOY / COCONUT / OAT

ALMOND MILK

Black / Piccolo / Macchiato	4.8
Cappuccino / Latte / Flat White	5.4
Large (Mug)	+1.5
Extra shot / decaf	+50c

TEA (7.2 / POT)

ENGLISH BREAKFAST

EARL GREY

GREEN TEA

PEPPERMINT

NEVEDYA GARDEN LEMON VERBENA

NEVEDYA GARDEN MAGICAL MUGWORT

FEEL THE EARTH UNDER YOUR FEET



We acknowledge that Nevedya sits on the land of the Kulin Nations and honour the land and waters that we reside on. We pay our deep respects to elders past, present and emerging and acknowledge that Sovereignty has never been ceded. It always was and always will be Aboriginal Land.

OUR INGREDIENTS & SUPPLIERS

Everything at Nevedya is made from scratch and with love.

*We are passionate about amazing ingredients that are good for you,
good for the planet, and respectful of animals.*

INGREDIENTS

No deep fryer or microwave!

Locally roasted organic free-trade coffee

Locally baked organic artisan sourdough bread

Healthy organic cooking fats - only extra virgin olive oil, coconut oil and grass-fed butter

Pink Himalayan salt - no 'cooking salt'

Refined sugar free - we only use coconut sugar, maple syrup, agave and rice malt syrup

Organic fruit, veggies & dry goods

Organic & true free range eggs

Organic and / or small scale artisan dairy

SOME OF OUR AMAZING SUPPLIERS

Silva Coffee - Warburton

Holy Organic - Mordialloc

Proserpina Bakery - Sassafra

Hope Farm Bakery - Traralgon

Unearthed Mushrooms - Silvan

Ramarro Farm - The Patch

Magic Elixirs - Dandenong Ranges

Demeter Biodynamic - Lilydale

Terra Madre - Melbourne

Sante Wines - Melbourne

Damona Vegan Cheese - Melbourne

The Perma Pixie - Melbourne

DISCLAIMERS

Allergies / dietary requirements etc...

Please ensure you let us know if you have an allergy or specific dietary requirement.

We try our utmost to avoid cross-contamination but we are not an allergy free kitchen. All food may contain traces of gluten, nuts, soy, eggs and dairy. As we use olives and dates in our recipes some dishes may occasionally contain broken pits.

Medicinal herbs & ingredients...

Not all medicinal ingredients are tested or approved by FDA or TGA. Medicinal ingredients are not suitable for people under the age of consent, those who are or maybe pregnant, breast feeding, diagnosed with a medical condition or taking medication for a medical condition. Medicinal ingredients are not a single source of nutrition or intended to diagnose, treat, cure, prevent any discomfort, medical conditions or diseases. It is not recommended that you consume medicinal ingredients in combination with alcohol. If you are unsure about the consumption of medicinal ingredients please consult your healthcare physician.

KIDS & DOGGIE MENU

(for children 16 and under... and all dogs!)

PLAIN DOSA - 7

KIDS DAL & RICE - 13 *v gf*

KIDS CURRY & RICE - 14 *v gf*

KIDS KHICHADI - 14 *vo gf*

KIDS MASALA POTATO DOSA - 14

Crispy South Indian-style crêpe filled with spiced pea & potato masala *v gf*

KIDS CHEESE DOSA - 14

Crispy South Indian-style crêpe filled with cheese *vo gf*

KIDS PANCAKES & MAPLE SYRUP - 14

Buckwheat pancakes served with maple syrup, coconut yoghurt and
fresh banana *v gf*

KIDS BUTTER SCRAMBLED EGGS - 14

Scrambled eggs served with sourdough toast *gfo*

KIDS ICED CHOCOLATE - 7.8

KIDS HOT CHOCOLATE - 5.2

BABYCINO / OAT PUPPYCINO - 2.5

DOGGIE SOURDOUGH TOAST - 2

Add a grilled egg +4 Add grilled haloumi +8