



Very Vegan

Go green this month and try one of these vegan hotspots in Sydney. *By Christine Knight*

VEGAN ISN'T THE DIRTY WORD it used to be. With Australia as the third fastest growing vegan market in the world, it's not surprising to find plant-based restaurants popping up all over Sydney to meet the growing demand. We've eaten our way around the suburbs of Sydney to find seven of the hottest vegan spots that we know you'll love.

SYDNEY VEGAN MARKET

On the third Sunday of every month, head to The Entertainment Quarter

to enjoy a plethora of vegan delights at Sydney Vegan Market. You'll find not just vegan treats, but also cruelty-free homewares and fashion. The market is presented by Vegan NSW and runs from 9am to 5pm so you can make a day of it with local musicians performing and a kids' area with face painting and games. *The Entertainment Quarter, 122 Lang Road, Moore Park. 9am–5pm, third Sunday of the month. sydneyveganmarket.com*

SHIFT EATERY

Sydney's first vegan deli offers up a large range of cruelty-free food and beverages including sandwiches, specialty coffee, chocolate, ice-cream, pies, cheese, milk and "mock" meats. Pick up some goods to make at home or dine in and enjoy the all-day menu that includes toasties, sandwiches and bowls. You'll have to come back several times to try a bit of everything! *4/241 Commonwealth Street, Surry Hills. Daily 8am–3pm. 9281 5053. shifteatery.com.au*

GIGI PIZZERIA

Pizza so good it's worth lining up for! Gigi's owner, Marco Mattino, removed all animal products from the menu in 2015, and now makes his traditional Neapolitan pizzas without meat and cheese. Featured on the menu is

plenty of fresh produce in creative combinations such as potatoes with truffle paste and calzone with pumpkin. Mattino replaces the creaminess of cheese with seed, nut and fruit products rather than traditional vegan cheese. The result? You'll have to join the queue to find out for yourself!

379 King Street, Newtown. Daily 6pm–10.30pm. 9557 2224. gigipizzeria.com.au

BODHI RESTAURANT

A family-owned and operated restaurant in the heart of Sydney's CBD, Bodhi has been a staple of vegan dining in Sydney for 30 years. Visit Bodhi at lunchtime to enjoy their yum cha menu, served beneath fig trees and hanging lanterns. With a focus on fresh produce bought from local growers with ethical and sustainable farming practices, you

know you'll be eating food that's good for your body and soul. Try the vegetable curry puffs, sweet Japanese pumpkin dumplings and the Vietnamese tofu rice paper rolls. Or, better yet, take a group of friends and try one of everything.

Lower Mezzanine Level of Cook and Philip Park, 2–4 College Street, Sydney. Lunch (yum cha) Mon–Fri 11am–3pm, Sat–Sun 11am–4pm and dinner Tue–Sun (à la carte) 5pm–10pm. 9360 2523. bodhirestaurant.com.au

THE GREEN LION

The Red Lion Hotel, in the inner west suburb of Rozelle, is where you'll find The Green Lion—Australia's first pub restaurant serving 100% plant-based food. All the classic pub foods have been recreated with vegan ingredients; burgers, hot dogs, pizza, lasagna, chicken schnitzel, "seafood" basket, nachos ... they're all meat- and dairy-free, and pretty delicious to boot.

726 Darling Street, Rozelle. 0424 115 466. thegreenlion.com.au

GATHERED KITCHEN

This little cafe in Glebe offers a 100% plant-based menu, with a focus on organic produce and dishes piled with vegetables rather than traditional mock meat. Try the pulled jackfruit or quinoa-chickpea burger for lunch (there's even a bagel with vegan bacon and haloumi on the menu!), and end your visit with a guilt-free dessert. All of the delicious pastries on offer are refined sugar-free. Palmiers, croissants and cruffins—how will you choose between them?

99 Glebe Point Road, Glebe. Mon–Fri 9am–3pm, Sat 8am–5pm and Sun 8am–4pm. gatheredkitchen.com.au

SOUL BURGER

Choose from 13 plant-based burgers at Sydney's only entirely vegan burger joint. The burgers are

big, juicy and filling—packed with flavour and dripping with vegan cheese, caramelized onion, tomato relish and herbed mayo. The "beef" patties are created with pea and soy proteins—even meat-lovers will be impressed by the similarity to the real deal. Order a side of potato chips and a house-made coconut shake to round out the meal, and finish up with a coconut gelato—100% of proceeds from the gelato go to charity.

111 Glebe Point Road, Glebe. Also located at Randwick and Parramatta. soulburger.com.au



CLOCKWISE FROM TOP LEFT: SHIFT EATERY; SOUL EATERY; GATHERED KITCHEN.