

# Spur launches new vegetarian and plant-based menu

Spur Steak Ranches has launched a new plant-based menu at its restaurants across the country.

The vegetarian and plant-based menu offers the option of vegan cheese and includes the following meals: Veggie Schnitzel, Crumbed Veggie Burger, Bean Burger and Soya Burger, all served with Spur-style crispy onion rings and chips or baked potato or sweet potato fries.



**PLANT-BASED  
& VEGAN-FRIENDLY**

Served with Spur-style crispy onion rings and chips OR a baked potato OR sweet potato fries.

**VEGGIE SCHNITZEL** 82.90  
Golden brown crumbed, chicken-style schnitzel with a hint of garlic and mustard. Served with a sweet chilli sauce.  
ADD: Vegan Cheese 88.90

**CRUMBED VEGGIE BURGER** 76.90  
A delicious chicken-style burger, prepared Spur-style. Served with a sweet chilli sauce.  
ADD: Vegan Cheese 82.90

**BEAN BURGER** 76.90  
A delicious bean-based burger, prepared Spur-style.  
ADD: Vegan Cheese 82.90

**SOYA BURGER** 76.90  
A delicious soya-based burger, prepared Spur-style.  
ADD: Vegan Cheese 82.90

**BEYOND BURGER** 129.90  
The world's first plant-based burger patty that looks, cooks and tastes just like beef.  
ADD: Vegan Cheese - 135.90

\* Excludes Spur-style onion rings and chips.

**VEG FRIENDLY NACHOS\*** 66.90  
Smothered in a zippy salsa, vegan cheese and guacamole. **HOT or NOT** The choice is yours!

**STRIPS & AVO SALAD\*** 78.90  
Spur's Garden Salad topped with chicken-style strips and avocado.

**STRIPS & CHEESE QUESADILLAS\*** 104.90  
A tortilla filled with melted vegan cheese and chicken-style strips. Served with salsa and guacamole.



**VEGGIE SCHNITZEL**

**BEYOND BURGER**

**STRIPS & AVO SALAD**

**BEYOND BURGER**

Please keep in mind that our plant-based meals are prepared in a kitchen that handles animal products.

## **Veggie update**

The restaurant will also be adding the plant-based protein burger, Beyond Burger, to the menu from 22 November 2019. Beyond Burger will be supplied by Infinite Foods – distributors and manufacturers of plant-based food brands.

“As a family restaurant, the most important value for us to embody is inclusivity, which in our opinion is synonymous with the meaning of family,” says Kevin Robertson, chief operating officer, Spur Steak Ranches.

“No one family is the same. We have included options in our menu that make it possible for a group of diverse people to get together and enjoy a variety of meal options. It is therefore important that the addition of the plant-based options is well-thought out and has mouth-watering items to excite everyone,” adds Robertson.

The Nachos Mexicana and the large cheesy quesadillas will stay as starter options for everyone, including vegetarians, who also have the option of a Greek Salad and or fresh hot vegetables.

“The introduction of the plant-based menu is one of the progressive steps we are taking towards a more sustainable brand and business, while giving our customers greater choice,” explains Robertson.

“While our plant-based meals are prepared in a kitchen that handles animal products, we urge our customers to walk the journey with us as we evolve as a brand. We value the feedback of each and every single patron.”

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