

5 Spots Making Delicious Vegan Burgers On The Gold Coast

By Samantha Kamala - 23 Feb 2018



News flash! Going vegan doesn't offer immunity to the occasional craving of a sinful, sloppy burger. From catching the accidental waft of Hungry Jack's to waking up with a dirty hangover, there are instances when the otherwise pure animal-lover wants to scoop their hands around a sugary bun, layered to stupendous heights and dripping with condiments.

Luckily, there are plenty of local vegan haunts that oblige. Your cruelty-free burger dreams are about to come true.

Mandala & Co.

Mermaid Beach

The home of arts, beats and eats, [Mandala & Co.](#) is best known for its delectable line up of vegan pizzas (that potato and caper one deserves its own Instagram account). If you can drag yourself away from their dressed-up dough selection, mind you, the

Fiesta Burger warrants your attention. With grilled organic smoked tofu, chilli relish, salsa, guacamole, sour ‘cream’, mixed leaves and corn chips, and a side of crispy cassava chips, it’s nothing short of indulgent. And there’s even a mini burger for the kiddie vegans amongst us.

Greenhouse Canteen & Bar

Coolangatta & Miami

Adding an admirable measure of fine dining flair to their vegan eats, **Greenhouse Canteen & Bar** ups the ante. If their dreamy setting in Coolangatta isn’t enough to draw you in the door (they even have a glass ceiling with plant chandeliers and draped bulb lighting) the menu will surely do it. Their Deconstructed Beetroot Burger comes smothered in beetroot and quinoa pattie, and filled with sweet potato, dill cream, avocado, caramelised onions, sweet potato ribbons and crispy kale. Need we say more?

Vegan Aisle Eatery & Bar

Tweed Heads South

The team at **Vegan Aisle Eatery & Bar** (once known as Loki) are dedicated to recreating the naughty burgers of fast food outlets, and the result is equal parts wholesome and delicious. Moaning “but hooooow did they even do this” with a full mouth is a standard reaction to most of their menu items. Choose from five unique burgers including a Fillet-no-Fish and Cheeze Burger with a no bull pattie. Vegan puns—YAY!

Blendlove

Southport

Blendlove tout themselves as taking things back to basics and keeping it simple, crafting their own cashew aioli, replacing sugar with organic rice malt syrup, and dusting cappuccinos with raw cocoa rather than powdered drinking chocolate. Their entire menu sounds pretty decadent and skillful, if you ask us, but we’re not here to argue. All of their burgers—and there’s four to choose from—come served on a toasted gluten-free quinoa bun and have the option to add a side of fries. Pattie options include bean and kale, tamari field mushroom, smoked bbq pulled ‘pawk’ and chickpea... Decisions, decisions.

Rawthentic Organic Unbakery & Farmacy

Coolangatta

Three raw vegan burgers sit in on the menu of **Rawthentic**—an ‘Unbakery’ and ‘Farmacy’—offering salivating temptation without a hint of guilt. At just \$13 a pop, sampling all of them isn’t out of the question. Start with the toasted sesame with a secret turmeric sauce, progress to the fava bean tempeh topped with gado gado sauce, and finish with the chickpea tempeh smeared with nut mayo and sprouts. Throw it all down with a Madagascan vanilla latte for pure vegan bliss.

Worked your way through the best vegan burgers on the Gold Coast? You’ll be pretty damn excited to **hear about this place then**.

*Image credit: **Hayley Williamson** for *The Urban List**