

## PLEASE ORDER AT THE COUNTER

<b>Olives &amp; Chorizo;</b> warm seedless olives, pan fried chorizo, lemon, grilled bread	14	
<b>Focaccia;</b> humus, olives, prosciutto	16	
<b>Cheese Arancini;</b> aioli, parmesan (4 Pieces)	16	(V)
<b>Fish &amp; Chips;</b> beer battered shark bay whiting fillets with chips, slaw, tartare sauce	22 Sml   29 Lrg	
<b>Fried Chicken Burger;</b> buttermilk and hot sauce marinated tenders, chipotle aioli, slaw, chips	24	
<b>Beef Burger;</b> prime W.A beef, brioche bun, caramelised onions, cos, tomato, pickles, chips, aioli (Add; egg, cheese (+3) bacon (+5) smashed avocado (+5))	25	(GF)
<b>Grilled barramundi</b> fillet, sweet potato chips, pesto, lemon	33	
<b>Smashed avocado;</b> crumbled feta, cherry tomato, dukkah & rocket on Sourdough <i>Add; poached egg (+3), bacon rasher (+5), smoked salmon (+8)</i>	24	(GF, V, VE)
<b>Salt &amp; pepper calamari;</b> aioli, pink onion	24	
<b>Eggplant</b> parmigiana, layered with tomato sugo, mozzarella, parmesan, basil, rocket	24	(GF, V)
<b>Bacon &amp; egg roll;</b> brioche, spinach & smoked BBQ sauce	14	
<b>Spicy chicken wings,</b> peanuts, pink onions, coriander, sesame (6)	18	
<b>Sweet potato chips;</b> aioli	12	(V)
<b>Chips;</b> with aioli and rosemary chicken salt	10	(V)
<b>Add gravy</b>	+3	

## PIZZA

<b>Margherita;</b> tomato, basil, mozzarella	20	(GF, V)
<b>Roast Pumpkin;</b> spinach, caramelised onion, mozzarella, pinenut, feta	24	(GF, V)
<b>Pepperoni;</b> pepperoni salami, tomato, mozzarella	24	(GF)
Add pineapple	+3	
<i>Gluten Free pizza base</i>	+2	

## SALADS

<b>Green Bowl;</b> avocado, mixed grains, cucumber, broccoli, kale, pickled mushroom, soybean, miso	24	(V, VE)
<i>Add a poached egg</i>	+3	
<i>Add smoked salmon or white chicken</i>	+8	
<b>White Chicken Salad;</b> chicken, bean sprouts, aromatic herbs, greens, sesame soy dressing	24	(GF)
<b>Caesar Salad;</b> baby cos, bacon, parmesan, croutons, poached egg with Caesar dressing	20	
<i>Add smoked salmon</i>	+8	
<i>Add chicken fillet</i>	+8	
<b>Roast eggplant, cauliflower</b> with Japanese flavours, nori, mixed leaves, cucumber, edamame, miso dressing	24	(V, GF, VE)

## CHECK OUT OUR COUNTER FOR SWEET TREATS & DAILY SPECIALS

Gluten Free burger buns/bread + \$1 | Please be aware that some items contain nuts | Takeaway boxes are \$1

All Credit card payments incur a 1.3% surcharge | Public holidays 15% surcharge

**Botanical café follows a single use plastic policy**



**PLEASE TURN OVER FOR DRINKS**

**COFFEE**

Cappuccino, latte, flat white, long black	5
Espresso, short macchiato, piccolo latte	4
Hot chocolate, white hot chocolate, long macchiato	5
Chai latte, turmeric latte, mocha, matcha	5
Babycino	2
<i>Upsize, extra shot, decaf, soy milk, almond milk, lactose free milk, oat milk</i>	<b>+0.8</b>
<i>Flavoured syrup; vanilla, caramel, hazelnut</i>	<b>+1</b>

<b>TEA</b>	Pot for 1   Pot for 2
<i>English breakfast, earl grey, peppermint, green, chamomile</i>	<b>5 sml   8 lrg</b>

**COLD BOTTLED & FRESH**

Soft Drink; <i>See drinks fridge</i>	5
Iced latte/Iced Long Black	5.5
Iced coffee/mocha/chocolate/chai/matcha; <i>served with ice-cream &amp; cream</i>	7
<b>Cold-Pressed Juice by Squished WA</b>	<b>8 .5 250ml</b>
<i>orange   granny smith apple, lime, mint   watermelon, strawberry, apple</i>	
Organic Kombucha; <i>Ginger Turmeric, Raspberry Blossom</i>	6.5
San Pellegrino 500ml / Aqua Panna 500ml	5.5
San Pellegrino aranciata / limonata	5.5

**SHAKES & SMOOTHIES**

Shakes; <i>chocolate, caramel, strawberry, vanilla, mint, banana – Add Malt .50c</i>	8.5
Smoothie's flavours; <i>Mixed berry &amp; Double oats &amp; Mango unchained</i>	11

**WINE**

	150ml/250ml	Btl
<i>Juniper Estate Semillon Sauvignon Blanc, Margaret River, WA</i>	9 / 14	42
<i>Juniper Estate Cabernet Merlot, Margaret River, WA</i>	9 / 14	42
<i>Dal Zotto Prosecco, King Valley, VIC</i>	9	42
<i>Mcpherson Moscato, VIC (sweet)</i>	9 / 14	42
<i>Rameau D'or 'Petit Amour' Rose Provence</i>	12/25	55
<i>Howard Park Petit Jete Sparkling, WA</i>		63
<i>Flametree Chardonnay, Margaret River, WA</i>	13/ 26	62

**BEER**

<i>Swan Draught Lager 4.4%</i>	8.5 sch	11 pint
<i>Balter XPA 5.0%</i>	11.5 sch	14 pint
<i>Peroni Leggera 3.5%, Gage Roads Single Fin 4.5%, Dingo Lager 4.5%, Corona 4.5%, Rogers 3.8%, Heaps Normal Quiet XPA 0.5%, Somersby Cloudy Apple Cider 4.5%, Matso's Ginger Beer 3.5% (12)</i>	10	

**COCKTAILS**

<i>Aperol Spritz; Aperol, sparkling, soda, orange</i>	16
<i>Elderflower Spritz; elderflower liqueur, sparkling wine, mint, lime</i>	16
<i>Espresso Martini; vodka, Kahlua, Licor 43, espresso</i>	16
<i>Golden Mojito; Bacardi Gold rum, 'Nojito' juice by Squished, mint</i>	16