

small plates

SOUP OF THE DAY

Ask your server for today's flavour, with toasted bread (v, gf) \$12

HOUSEBAKED BREAD

Sourdough focaccia with olive oil (v, nf,) \$6

OLIVES

Marinated Sicilian & Kalamata olives & sun-dried tomato (v, gf, af, nf) \$8

HERB SALTED FRIES

Fries with aioli (v, gf, nf) \$9

LOADED FRIES

Fries with gravy, jalapeños, Angel Food feta & crispy shallots (v, gf*, nf) \$13

JALAPEÑO POPPERS

Stuffed with cashew ricotta, with ranch sauce (v, gf) \$13

GADO GADO BOATS

Satay tofu with roasted red pepper, peanut crumble & avocado in baby gem lettuce (v, gf) \$13

NASHVILLE CAULI

Spicy, battered cauliflower bites with ranch sauce (v, gf, nf) \$11

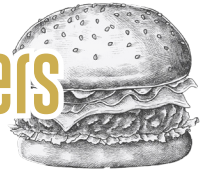
BRUSCHETTA

Roasted red pepper, olive, artichoke, pickled onion & sun-dried tomato cream cheese on grilled housemade sourdough focaccia (v, gf*) \$14

GARDEN SALAD

Rocket, baby spinach, pickled red onion, puffed quinoa, sun-dried tomato & coconut yoghurt dressing (v, gf, nf) \$9

burgers



ROYALE WITH CHEESE

Double seitan 'meat' patty, burger sauce, pickles, vegan cheese, lettuce & tomato, with fries (v, nf) \$22

'CHICKEN' TIKKA

Sunfed 'chicken' tikka spiced patty, with coconut yoghurt, lettuce, red onion, red pepper, mustard, gherkins & aioli, with fries (v, gf*, nf) \$22

THE BFC: BOTANIST FRIED CHEESE

Crumbed halloumi, smoky BBQ sauce, housemade facon, smoked cheddar, red cabbage & carrot slaw, with fries (nf) \$22

sides

PAN-FRIED GREENS

Seasonal greens with house roasted peanuts (v, gf) \$8

CRUSHED BABY POTATOES

With pan-fried capers (v, gf, nf) \$9

RED CABBAGE SLAW

Carrot & red cabbage slaw with coconut yoghurt (v, gf, nf) \$7

desserts

CHOCOLATE POT

Kahlua cream pot dark chocolate ganache, peanut cookie crumb & orange ice cream (v, gf) \$13

OREO CHEESECAKE

Angel Food cream cheese & oreo crumb cheesecake with salted caramel & dark chocolate gelato (v, gf) \$12

PINEAPPLE TART

Caramelised apple & pineapple tart with ginger cinnamon custard & passionfruit ice cream (v, gf, nf) \$13

taco tuesday! tacos & a pint \$20 every tuesday 5.30 to 9pm

large plates

THE BOTANIST PLATTER

Sicilian & Kalamata olives, chili tofu, spicy tempeh, peanut satay purée, chickpea popcorn, avocado mash, pickled red onion, Kapiti Brie OR Angel Food feta, with housemade sourdough focaccia (v*, gf*, nf*) \$36

PICNIC SALAD

Sunfed 'chicken', facon bits, potato, kumara, cos lettuce, pickled radish, gherkins, capers, spring onions & wholegrain mustard aioli (v, gf*, nf) \$23

BEETROOT RISOTTO

Roasted beetroot, toasted seeds & blue cheese risotto with micro greens (gf, nf) \$25

Veganise with Angel Food feta (v, gf, nf) \$25

'FISH' & CHIPS

Battered banana blossom 'fish', chips, pea & mint purée, with tartare sauce & charred lemon (v, gf, af*, nf) \$25

TACOS

Chili tofu, avocado mash, 'slaw, chargrilled red pepper salsa, crispy shallots & micro coriander, in soft corn tacos (v, gf, nf*) \$22

HALLOUMI & CAULI 'STEAK'

Crumbed halloumi on a roasted cauliflower steak with crushed baby potatoes, crispy onions, capers & housemade gravy (gf*, nf) \$26

Veganise with battered Angel Food feta (v, gf*, nf) \$26

BOTATOUILLE

Slow cooked aubergine, zucchini, capsicum, onion & tomato layered with marinated portobello mushroom, with chickpea panisse (v, gf, nf) \$25

v = vegan; v* = vegan on request;

gf = gluten free or on request, check with server if suitable for coeliac; gf* = gluten free bread \$2 extra; af = onion & garlic free, af* = on request; nf = nut free; nf* = on request,

please inform staff of any allergies or dietary requirements