

small plates

ROASTED CAULI SOUP

Roasted cauliflower with tarator & sumac, with toasted sourdough (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, af, 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 dipping 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 WINGS

Crusted cauliflower bites in sriracha sauce, served with ranch aioli (v, gf, nf) \$11

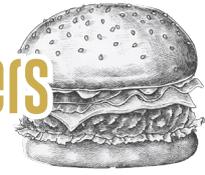
BRUSCHETTA

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 red onion, pickles, red pepper, greens & mustard aioli, with fries (v, gf*, nf) \$22 \$22

THE BFC: BOTANIST FRIED CHEESE

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

NASHVILLE CAULI

Crusted cauliflower in sriracha sauce, with avocado, pickled red onion, greens & ranch sauce, with fries (v, gf*, nf) \$22

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

GREEN APPLE SUNFED SALAD

Sunfed 'chicken', pickled green apple, roasted parsnip, celeriac, crispy rosemary, cavolo nero, rocket & avocado coconut cream (v, gf, nf) \$22

BEETROOT RISOTTO

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

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

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

BOURGUIGNON

Seitan 'beef', brown mushroom, carrot & onion slow cooked in a rich red wine gravy, served with buttery potato mash (v, 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

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, nf) \$12

PIÑA COLADA BRÛLÉE

Pineapple crème brûlée with passionfruit ice cream & charred pineapple (v, gf, nf) \$13

RHUBARB & ORANGE PUDDING

Poached rhubarb & candied orange pudding, with citrus whipped cream & lemon, lime & bitters sorbet (v, nf) \$13

v = vegan; v* = vegan on request;
gf = gluten free or on request, not 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