

BOTANICAL *Cafe*

LATE NIGHT MENU – from 5pm

BBQ chicken wings; pickles, pink onion slaw, BBQ sauce	19
Fish & chips; beer battered flathead fillets with chips, tartare	16 Sml 24 Lge
Chips; with aioli	9 (v)
Beef burger; lettuce, tomato, beetroot, red onion, American cheddar with chips & aioli	22 (gfo)
<i>Add; egg, bacon or avocado</i>	<i>+3 each</i>
Crisp fried calamari; cumin spiced salt, butter pickles & chipotle mayo	18
Caprese salad; roma tomatoes, mozzarella, rocket & basil	16 (v, gf)
PIZZAS - Gluten free pizza bases are available (+\$2 for GF base)	
Garlic; cheesy base with garlic	15 (v)
Margherita; cheese, fresh tomato, basil & mozzarella	19 (v)
Pulled lamb; cherry tomatoes, cheese, red peppers, onion, rocket	24
Roast pumpkin; spinach, caramelised onion, cheese, pinenut & feta	22 (v)
Hawaiian; ham, pineapple, tomato, cheese	22
Chorizo; mushroom, onion cheese & chorizo	22

BOTANICAL WINES

Sparkling	7.5/gl - 29/btl
Vasse Felix - Wine on tap – <i>Sauvignon Blanc Semillon or Shiraz</i>	
<i>Glass - 150 mls</i>	7
<i>Carafe – 500 mls</i>	24
BYO wine	5/bottle

BEER & CIDER

Riverside Lager; <i>crafted by our brewer at Riverside Brewhouse (4.7%)</i>	Pot/8 Pint/11
The Cidery Spider Cider (apple) (5.5%)	Pot/8 Pint/11
Bottled; <i>Corona, Feral - Perth Local Lager, Little Creatures – Elsie Ale</i>	9
Light; <i>Eagle Bay Mild Ale (3.5%)</i>	10

SPIRITS – served mixed

House spirits; <i>vodka, gin, bourbon, whiskey, rum</i>	9
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-- All alcoholic beverages must be accompanied by food after 5pm --

-- Non-alcoholic beverages on back of menu--

All Credit card payments incur a 1% surcharge

Please note that on public holidays a 15% surcharge applies

Our gluten free options may come into contact with other products containing gluten

*Please be aware that some items contain nuts & other foods may

come into contact with items containing nuts*

If you do have a food allergy, please notify staff & we will do our best to accommodate

HOT DRINKS - Our coffee is served at 65-70°C. If you would like it hotter please ask for extra hot

Cappuccino, latte, flat white, long macchiato	4.5
Espresso, short macchiato, piccolo latte	4
Hot chocolate, white chocolate	5
Chai latte, matcha latte	5
Babycino	2
Upsize (served in 12oz take away cup), extra shot, decaf, soy milk, almond milk	+0.5
Flavoured syrup; vanilla, caramel, hazelnut, white chocolate	+1
BYO keep cup	Less 0.5

LOOSE LEAF TEA

English breakfast, earl grey, peppermint, green, chamomile, lemon grass & ginger, orange pekoe, spiced chai	Pot for one/4 Pot for two/7
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COLD BOTTLED & FRESH

Cold brew coffee; served with ice	6.5 (milk + 0.5)
Iced coffee; served with ice-cream & cream	6.5
Fresh juice; see chalkboard about this week's fresh house made juice	Sm/7.50 Lg/13
Glass of juice; orange, apple, pineapple	4.5
Bruce's cold pressed; orange or apple juice	5.5
Bruce's cold pressed mix juice;	6.5
Red – Raspberry, apple & lemon	
Golden – Mango, peach & passionfruit	
Greener – Spinach, apple, kale, celery, spirulina & lemon	
Kombucha; Ginger & Lemon Peach & Ginger Raspberry & Lemon	6.5
Bundaberg; Ginger beer, passionfruit, guava, pink grapefruit, lemon lime & bitters	5
Iced tea; lemon or peach	4.5
San Pellegrino; Cinotto, Aranciata, Limonata	4
San Pellegrino Sparkling or Aqua Panna Still (500ml)	5

SHAKES & SMOOTHIES

Shakes; chocolate, caramel, strawberry, vanilla, mint, banana	6.5
- Kids served in a take-away	4.5
Smoothie; mixed berry or matcha	8
Frappe; coffee, chocolate or mocha - served with cream	8