

**PLEASE ORDER AT THE COUNTER - Lunch from 11.30am**

<b>Warm Turkish bread;</b> hummus, tzatziki & olives	<b>14 (v)</b>
<b>Smashed avocado;</b> on toasted Turkish bread with crumbled feta, spiced lime, tomato	<b>18 (v)</b>
<i>Add a poached egg</i>	<i>+3</i>
<i>Add smoked salmon</i>	<i>+8</i>
<b>Chorizo;</b> with fried potato, fresh tomato sauce, aioli	<b>15</b>
<b>Chips;</b> with aioli	<b>9 (v)</b>
<b>All day breakfast;</b> eggs fried or poached, bacon, wilted spinach, potato hash & tomato	<b>18</b>
<b>Crisp fried calamari;</b> cumin spiced salt, butter pickles & chipotle mayo	<b>18</b>
<b>Beef burger;</b> lettuce, tomato, beetroot, red onion, American cheddar with chips & aioli	<b>21</b>
<i>Add; egg, bacon or avocado</i>	<i>+3 each</i>
<b>Korean fried chicken burger;</b> fried chicken patty, kimchi, spiced mayo with chips & aioli	<b>19</b>
<b>BBQ chicken wings;</b> pickles, pink onion slaw, BBQ sauce	<b>19</b>
<b>Steak sandwich;</b> sirloin, caramelised onion, kasundi relish, rocket on sourdough with chips	<b>22</b>
<b>Fish &amp; chips;</b> beer battered flathead fillets with chips & tartare sauce	<b>16 Sml 24 Lge</b>
<b>Chilli mussels;</b> tomato based sauce, grilled focaccia (1kg)	<b>25</b>
<b>Potato gnocchi;</b> king prawns, tomato sugo, parmesan, basil	<b>27</b>
<b>Chickpea falafel;</b> rocket, mint & cucumber salad; yoghurt & lemon dressing	<b>22 (v)</b>
<b>Pork belly;</b> slow cooked, sweet potato, pickled onion slaw, mild chilli bean	<b>27</b>
<b>Aromatic chicken;</b> quinoa, lentil & rocket salad, preserved lemon, citrus & pistachio	<b>22</b>
 <b>PIZZAS - <i>Gluten free pizza bases are available</i></b>	
<b>Margherita;</b> cheese, fresh tomato, basil & mozzarella	<b>19 (v)</b>
<b>Pulled lamb;</b> cherry tomatoes, cheese, red peppers, rocket	<b>24</b>
<b>Roast pumpkin;</b> spinach, caramelised onion, cheese, pinenut & feta	<b>22 (v)</b>
 <b>SALADS</b>	
<b>White chicken salad;</b> white cut chicken, bean shoot, aromatic herbs, sesame soy	<b>22</b>
<b>Caprese salad;</b> roma tomatoes, mozzarella, rocket & basil	<b>16 (v)</b>
<b>Miso salmon;</b> sous vide salmon, quinoa, roast beetroot, kale, miso, orange & citrus dressing	<b>19 (v)</b>
<b>Caesar salad;</b> baby cos, bacon, parmesan, croutons, poached egg with Caesar dressing	<b>17</b>
<i>Add smoked salmon</i>	<i>+8</i>

(v) – Vegetarian | (v opt) Vegetarian option | (gf) - Gluten free  
 Gluten Free burger buns (gf) available - \$1 | Gluten Free pizza base (gf) available - \$2

\*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\*

All Credit card payments incur a 1% surcharge | Please note that on public holidays a 15% surcharge applies

Customer free Wi-Fi network – Frasers Public | Wi-Fi Password – frasers1

**The Botanical Café is available for private events & group bookings**

**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	<b>4.5</b>
Espresso, short macchiato, piccolo latte	<b>4</b>
Filtered coffee "batch brew"	<b>4</b>
Hot chocolate, white chocolate	<b>5</b>
Chai latte, matcha latte	<b>5</b>
Babycino	<b>2</b>
<i>Upsize (served in 12oz take away cup), extra shot, decaf, soy milk, almond milk</i>	<i>+0.5</i>
<i>Flavoured syrup; vanilla, caramel, hazelnut, white chocolate</i>	<i>+1</i>
BYO keep cup	<i>Less 0.5</i>

**LOOSE LEAF TEA**

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

Cold brew coffee; <i>served with ice</i>	<b>6.5 (+milk + .50)</b>
Iced coffee; <i>served with ice-cream &amp; cream</i>	<b>6.5</b>
Fresh juice; <i>see chalkboard about this week's fresh house made juice</i>	<b>Sm/6.50 - Lg/12</b>
Glass of juice; <i>orange, apple, pineapple</i>	<b>4.5</b>
Bruce's cold pressed; <i>orange or apple juice</i>	<b>5.5</b>
Bruce's cold pressed mix juice;	<b>6.5</b>
<i>Red – Raspberry, apple &amp; lemon</i>	
<i>Golden – Mango, peach &amp; passionfruit</i>	
<i>Greener – Spinach, apple, kale, celery, spirulina &amp; lemon</i>	
Kombucha; <i>Ginger &amp; Lemon   Apple   Peach &amp; Ginger   Raspberry &amp; Lemon</i>	<b>6.5</b>
Bundaberg; <i>Ginger beer, passionfruit, guava, pink grapefruit, lemon lime &amp; bitters</i>	<b>5</b>
Iced tea; <i>lemon or peach</i>	<b>4.5</b>
San Pellegrino; <i>Cinotto, Aranciata, Limonata</i>	<b>4</b>
San Pellegrino Water; <i>sparkling or still (500ml)</i>	<b>4.5</b>

**SHAKES & SMOOTHIES**

Shakes; <i>chocolate, caramel, strawberry, vanilla, mint, banana (kids served in a take-away)</i>	<b>6.5 (4.5 kids)</b>
Smoothie; <i>mixed berry, or matcha</i>	<b>8</b>
Frappe; <i>coffee, chocolate or mocha - served with cream</i>	<b>8 (6 takeaway)</b>

**BOTANICAL WINES**

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

**BEER & CIDER**

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

**SPIRITS**

House spirits; <i>vodka, gin, bourbon, whiskey, rum</i>	<b>9</b>
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