



PLEASE ORDER AT THE COUNTER - Lunch from 11.30am

Soup of the day; sourdough cheese toast	13
Warm Turkish bread; hummus, tzatziki & olives	14 (v, gfo)
Smashed avocado; crumbled feta, dried & rocket on toasted Turkish bread	19 (v, gfo)
<i>Add a poached egg</i>	<i>+3.5 ea</i>
<i>Add smoked salmon</i>	<i>+8</i>
Chorizo; with fried potato, fresh tomato sauce, aioli	15 (gf)
Chips; with aioli	9 (v)
Wedges; with aioli, rosemary salt	12 (v)
All day breakfast; eggs fried or poached, bacon, wilted spinach, potato hash & roast tomato	22 (gfo)
Beef burger by Mondo; lettuce, tomato & onion with chips	22 (gfo)
<i>Add; egg, bacon, avocado, American cheddar</i>	<i>+3 each</i>
Butter milk fried chicken burger; spiced mayo, lettuce, tomato & onion with chips	22
BBQ chicken wings; (sml x4 lge 8) pickles, pink onion slaw, smokey BBQ sauce	16 Sml 26 Lge
Steak sandwich; sirloin, caramelised onion, tomato, cos lettuce, cheese & chips	22 (gfo)
Fish & chips; beer battered hoki fillets with chips & tartare sauce	16 Sml 24 Lge
Chilli mussels; tomato-based sauce, Turkish bread (1kg)	27 (gfo)
Potato gnocchi; king prawns, tomato sugo, parmesan, basil	27
Pumpkin & ricotta ravioli, roast root vegetables; rocket walnut pesto	22
Lamb shank; slow cooked, sweet potato mash, charred broccoli	26
Aromatic chicken skewers; quinoa, rocket, preserved lemon, yoghurt, zaatar	27 (gf)

PIZZAS

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

Gluten free pizza bases are available +\$2

SALADS

Green bowl; soy bean, avocado, mixed grains, cucumber, broccoli, kale, pickled enoki mushroom; miso dressing	19.5 (gfo)
<i>Add a poached egg +3.5 Add smoked salmon +8</i>	18
White chicken salad; white cut chicken, bean shoot, aromatic herbs, sesame soy	19 (gf)
Crisp fried calamari; cumin spiced salt, butter pickles & chipotle mayo	22
Caesar salad; baby cos, bacon, parmesan, croutons, poached egg with Caesar dressing	16
<i>Add smoked salmon + 8 add white chicken +8</i>	

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

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

Please be aware that some items contain nuts

Credit cards - 1% surcharge | PH - 15% surcharge

Wi-Fi – Frasers Public | Password – frasers1

The Botanical Café is available for private events & group bookings

HOT - *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, turmeric latte	5
Babycino	2
<i>Upsize (served in 12oz take away cup), extra shot, decaf, soy milk, almond milk</i>	+0.5
<i>Flavoured syrup; vanilla, caramel, hazelnut, white chocolate, mint</i>	+1
BYO keep cup	Less 0.5

TEA

English breakfast, earl grey, peppermint, green, chamomile, lemon grass & ginger, spiced chai	Pot for one/4.5 Pot for two/8
Rooibos tea with vanilla	5
"London Fog" (vanilla syrup & earl grey)	6

COLD BOTTLED & FRESH

Iced latte	5
Iced coffee/mocha/chocolate; <i>served with ice-cream & cream</i>	7.5
Fresh juice; <i>see chalkboard about this week's fresh house made juice</i>	Sm/6.50 - Lg/12
Bruce's cold pressed; <i>orange or apple juice</i>	7
Bruce's cold pressed mix juice;	7.5
<i>Red – Raspberry, apple & lemon</i>	
<i>Golden – Mango, peach & passionfruit</i>	
<i>Greener – Spinach, apple, kale, celery, spirulina & lemon</i>	
Kombucha; <i>Ginger & Lemon watermelon</i>	7.5
Bundaberg; <i>Ginger beer,</i>	5.5
Bundaberg; <i>Passionfruit, guava, pink grapefruit, lemon lime & bitters</i>	6
Iced tea; <i>lemon or peach</i>	5.5
San Pellegrino; <i>Cinotto, Aranciata, Limonata</i>	4.5
San Pellegrino; <i>Sparkling or Aqua Panna Still (500ml)</i>	5

SHAKES & SMOOTHIES

Shakes; <i>chocolate, caramel, strawberry, vanilla, mint, banana (kids served in a take-away)</i>	6.5 (4.5 kids)
<i>Add malt + .5</i>	
Smoothie; <i>mixed berry or banana & honey</i>	9
Frappe; <i>coffee/mocha/chocolate served with cream</i>	8

BOTANICAL WINES

Sparkling	ALL
Vasse Felix - Wine on tap – <i>Sauvignon Blanc Semillon or Shiraz</i>	8/gl - 29/btl
<i>Glass - 150 ml or 200 ml</i>	8 / 12
<i>Carafe – 500 ml</i>	24
BYO wine/bottle	5

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 (WA) – Elsie Ale</i>	9
<i>Light; Eagle Bay Mild Ale (3.5%)</i>	10

SPIRITS – *served mixed*

House spirits; <i>vodka, gin, bourbon, whiskey, rum</i>	9
Hot Toddy; <i>whiskey, hot water, lemon, honey, spices</i>	9/glass