

BOTANICA WINTER MENU

Served from 12 noon

BAR SNACKS & NIBBLES ————	
HONEY GLAZED CHIPOLATAS (GF) Whole grain mustard dip	7.5
PRAWN CRACKERS (V) (GF) Sweet chilli dipping sauce	5
SALT & CHILLI CRISPY KALE (V) (Ve) (GF) Spring onions, fresh chilli	6
GORDAL OLIVES (V) (Ve) (GF) Lemon, rosemary, sea salt	6
HUMMUS & PITA (V) (Ve) Harissa dressing, roasted chickpeas, Pita & garlic flatbread	8.5
SMALL PLATES —	
CRISPY CHILLI SEABASS Seabass fillet, crispy noodle, crispy chilli oil	10
SALT & CHILLI CALAMARI (GF) Lemon & Lime caramel	9.5
'MINI MAC' SLIDERS House made beef patty, Monterey Jack, gem, mac sauce, pickles	8.5
'BFC' SLIDERS Buttermilk chicken tenders, baby gem, pickles, chipotle mayo	8.5
KOREAN CRISPY PORK BELLY (GF) Honey, ginger, sesame, lime & soy glaze	11
CRISPY SHREDDED STICKY BEEF (GF) Pickled apple slaw, sushi ginger, sesame	10.5
STICKY RIBS Smoked BBQ sauce, crispy onions, spring onions, fresh chilli	10.5
ROASTED CORN LOLLIPOPS (V) (Ve) (GF) Spring onions, red chilli, cajun seasoning, lime	8
PRAWN SKEWERS (GF) Marinated in lemongrass & fresh chilli, charred lime	12.5
HALLOUMI FINGERS (V)(GF) Yogurt & harissa dressing, fresh mint	9.5
MOROCCAN CAULIFLOWER (V) (Ve) (GF) Roasted chick peas, tahini, maple syrup, lemon, harissa	9.5
MAC & CHEESE Smoked pancetta & truffle oil	9
SANDWICHES (Served 12-5pm daily)	
RAINBOW WRAP (V) (Ve) Quinoa, rocket, avocado, hummus, carrot ribbons, cherry toms, cucumber, sushi ginger	11.5
CALI CHICKEN WRAP Buttermilk chicken tenders, smoked streaky, avocado, rocket, ma	12.5 yo
SMOKED BEEF BRISKET Monterey Jack, creamy slaw, pickles, crispy onions, brioche bun, l dipping gravy	12.5 peef
LOX & BAGEL	14

Smoked salmon, cream cheese, pickled shallots, capers, toasted bagel

Tomame, parmesan, caesar dressing	
BUDDHA BOWL (V) (Ve) (GF) Hummus, Moroccan cauliflower, avocado, cherry toms, cucumber, carrot ribbons, quinoa	14
KALE & QUINOA BOWL (V) (GF) Kale, quinoa, mint, carrot, crumbled feta, cranberries, lemon, garlicolive oil dressing	13.5 : &
GREEK SALAD (V) (GF) Olives, red onion, cherry toms, cucumber, crumbled feta, lemon, ga & olive oil dressing	12.5 arlic
BAO BUNS —	
HOISIN DUCK Roast duck, spring onions, cucumber, hoisin	12
SALT & CHILLI ROASTED PORK BELLY Pickled apple slaw, salt & chilli seasoning, gochujang mayo	11
STICKY BEEF SMOKED BRISKET Gem, pickled slaw, sesame, crispy onions, soy glaze, chilli	12
HOISIN MUSHROOM (V) Smoked Roasted garlic & thyme field mushroom - spring onions, cucumber, hoisin	10
THE MAIN EVENT —	
MAC ATTACK BURGER Two house made beef patties, smoked streaky, Monterey Jack, ger Mac sauce, pickles, brioche bun, French fries	19.5 n,
KOREAN BUTTERMILK CHICKEN BURGER Buttermilk fried chicken breast, pickled slaw, gem, gochujang may pickles, brioche bun, salt & chilli fries	18.5 o,
STICKY BEEF TACOS (GF) Smoked brisket, gem, pickled slaw, crispy onions, soy glaze, lime	16.5
CRISPY SEABASS TACOS (GF) Seabass fillet, gem, pickled slaw, avocado, crispy chilli, lime	16.5
HALLOUMI & HARISSA FLATBREAD Halloumi fingers, gem, pickled slaw, yogurt & harissa dressing, cranberries, mint	17
PRAWN CRISPY CHILLI NOODLES Lemongrass, garlic, ginger & chilli marinated prawns, egg noodles, crispy chilli, spring onions, broccolini, sesame oil	19
SMOKED BBQ RIBS (GF) Slow roasted baby back ribs, smoky BBQ sauce, roasted corn on the cob, creamy slaw, cajun fries	21 ie
SOUTHERN BUTTERMILK CHICKEN TENDERS (GF) Creamy slaw, smoky BBQ sauce, chipotle, ketchup, French fries	18.5
FRIES & SIDES	
Botanica side salad (V) (Ve) (GF)	6.5
French fries (V) (Ve)(GF)	4.5
Cajun french fries (V) (Ve) (GF)	5.5
Truffle oil & parmesan french fries (GF) Salt & chilli seasoned french fries (V) (Ve) (GF)	6.5 5.5
Cheese & bacon dirty fries (GF)	6.5

BOWLS (Served 12-5pm daily)

Crispy chicken tenders, bacon lardons, garlic sourdough croutons,

15.5

