

## FOOD

### Morning Tea & Pastries – *from 10am baked fresh daily*

Croissant w jam 6.5 or Almond Croissant/Berry Danish 7.0

Banana bread (gluten-free) 7.0

Toast w vegemite, honey or jam \* 8.5

### H&C Croissant \*

Leg ham & melted vintage cheddar 12.5

Prosciutto, ricotta & rocket 12.5

### Elevenes – *served 11am-2pm*

Pure pork & sage sausage roll w spiced apple chutney 15.0

Ploughman's Lunch - leg ham, gin-infused cheddar, Stilton, mustard & house made pickles, soft boiled egg & fresh sourdough \* 26.0 (for one) / 34.0 (to share)

Gardeners Lunch – seasonal raw veg, ricotta, garden turmeric hummus, piccalilli, garden herbs & fresh sourdough 22.5 \* *Vegan on request*

**Kids** - Petit Ploughman's Lunch – leg ham, egg, Babybel cheese, carrot sticks, bread, sliced apple 14

**Dessert** - Strong Affogato – vanilla gelato w a shot of Mr Black Cold Brew Coffee Liquor 14

### Mr Goaty Gelato and Sorbet - *churned fresh daily right here!*

Solo flavour 6.0 / Duo 8.0 / Trio 10.0

Take home pint 15.0

*\*Gluten-free bread available*

## COFFEE & TEA

### Mr Black Coffee - *roasted onsite at Distillery Botanica*

Espresso, Macchiato, Piccolo 3.5

Flat White, Long Black, Latte, Cappuccino S 4.0 / L 4.8

Hot Chocolate, Mocha, Chai Latte S 4.0 / L 4.8

Babychino 2.0

Soy, Almond, Oat Milk + 70c

Affo-gelato 8.0

Iced Coffee, Mocha, Chocolate 8.5

Above served with vanilla gelato

### Little Wildling Co Organic Tea

English Breakfast, Wild Earl Grey, Chamomile, Peppermint, Green Tea & Mint & Rose, Peppermint & Lemon Myrtle & Lavender 4.5

TTotaler Brewed Native Chai pot 6.0

Soy, Almond, Oat Milk + 70c

### Gift Vouchers available

Minimum \$30.

### Catering and Events

You can rent our café space or the garden for events and parties. We offer various catering options – from sandwiches to fancy canapes or even a spit roast. To enquire email [hello@barbotanica.com.au](mailto:hello@barbotanica.com.au)

If you enjoyed your Bar Botanica experience please do rate us on Google or Facebook. For small businesses like ours, a kind review means so much.

**DRINKS – *must be consumed with food***

Moore's Dry Gin & Tonic 10

Red Snapper (aka the better Bloody Mary) 18

**Wines**

Palloncino Prosecco 11 / 39

Lucetta Roux Pinot Gris 14 / 46

Land of Tomorrow Chardonnay 16 / 59

The Sunday Project Rose 14 / 46

Milla Pinot Noir 16 / 59

Section 1819 Shiraz 15 / 52

**Beer**

Six Strings Coastie Lager 8

**AFTERNOON SNACKS**

Sicilian Olives in garden oil w sourdough 12

Australian prosciutto w cornichons & sourdough 16

Cheese plate w gin-spiked cheddar, Stilton, pickles & lavosh 18 / 24