

BREAKFAST

7:30AM-11:30AM

FROM THE DELI

HAM & CHEESE CROISSANT.....14

BAGELS

BLUEBERRY BAGEL.....13

w/ sweet ricotta & local jam

BREAKFAST BAGEL.....18

fried egg, bacon, hash brown, bbq sauce & jack cheese

SMOKED SALMON.....18

dill & lemon cream cheese, rocket & cucumber

PANINI

FIORE DI LATTE.....16

tomato, basil & fiore di latte cheese

CHICKEN SCHNITZEL.....18

w/ tomato relish, provolone cheese & pickles

ROAST VEGETABLES.....15

w/ brie & pesto

PASTRAMI.....17

sauerkraut, pickles, swiss cheese, dijon & spicy mayo

SHAKSHUKA

MIDDLE EASTERN BAKED EGGS
SERVED WITH TOASTED SOURDOUGH

ROAST VEGETABLES.....23

w/ pesto & parmesan

GRILLED CHORIZO.....23

w/ fire-roasted capsicums, feta & napoli sauce







BOTTEGA 188

PROVEDORE - PIZZERIA - CAFE

Our menu is provided by three different kitchen areas, we will endeavour to deliver as close as possible but at times dishes may be delivered to you separately.

DIETARY REQUIREMENTS

Ingredients are sourced as gluten free, however due to the kitchen environment, we advise that there may be traces and recommend dishes are low gluten. Our fryers are dedicated to low gluten dishes utilising only gluten free flour and rice flour products. We take all allergies very seriously. Please make staff aware of all allergies and intolerances and feel free to ask for more information.

 low gluten  vegetarian  vegan
 seafood  nuts  peanuts

10% surcharge on Sundays for dine in.
15% surcharge on public holidays.

FROM THE TRUCK

EGGS ON TOAST.....14
fried with choice of sourdough or rye

SIDES

bacon.....6 hash browns.....4.5
roasted tomato.....4 sautéed spinach.....4
chorizo.....6 halloumi.....7
feta.....6 smoked salmon.....7
avocado.....4 extra egg.....2.5

ORANGE & FENNEL FRUIT TOAST.....12
w/ pepe saya cultured butter & honey

LIEVITO SOURDOUGH TOAST.....10
choice of artisan white sourdough, multigrain or rye w/ local jam, marmalade or condiments
• gluten free option +3

IRREWARRA GRANOLA.....17
Almond milk, coconut yoghurt, maple syrup, seasonal fruit, nut butter

WAFFLES.....16
Caramelised Banana, seasonal fruit, berry coulis w/ ice cream & maple syrup

FRITTERS.....19
zucchini & corn fritters with beetroot tahini & rocket salad

SMASHED AVO.....19
w/ marinated feta, chilli, lemon, rocket, beetroot tahini & house dukkah on toasted rye.

LUNCH / DINNER

11:30AM-3:00PM / 5:00PM-8:00PM

*Food Truck is only open for dinner on weekends

PIZZA

GLUTEN FREE BASES AVAILABLE

TOMATO BASE

MARGHERITA	24
fiore di latte, basil, parmesan	
• add buffalo mozzarella +6	
DELI HARVEST	23
seasonal grilled vegetables, mozzarella, fetta, tahini salsa verde	
CHORIZO	26
spanish chorizo, roast potato, mozzarella, green olives, machego cheese	
SOPPRESA	25
mild soppressa salami, stacciatella cheese	
SAN DAN	30
prosciutto San Daniele, fiore di latte mozzarella, rocket, parmesan, balsamico	

WHITE BASE

FUNGI	25
seasonal mushrooms, gorgonzola cheese, pear	
SALSICCIA	27
pork and fennel sausage, blue cheese, charred broccolini, salsa verde	
POLLO	26
pulled chicken, pancetta, stracciatella cheese, BBQ sauce, jalapeno	
DI MARIA	29
smoked salmon, capers, dill, mozzarella, mascarpone	

EXTRAS

- Gluten Free Base 🌿 +4
- Vegan mozzarella 🌱 +3

DELI SALADS

MOROCCAN ANCIENT GRAIN	S/L 9/17
w/ seasonal greens, fetta, pomegranate, preserved lemon dressing	
ROCKET + PEAR 🌿.....	8/15
poached pears, rocket, pecorino, balsamic	
• add prosciutto San Daniele.....	12/21

CRUST DIPPERS 🌿.....	2.5
• Parmesan cream	• Spicy mayo
• Jalapeno aioli	• Tahini salsa verde

KIDS MENU

KIDS WAFFLES	15
w/ seasonal berries, vanilla ice cream & maple syrup	
SNACKIE BOX 🌿.....	15
vegemite & cheese sandwich, seasonal fruit, lollies & yoghurt pouch	
• swap mineral water for cold press OJ +4	
BAKED EGGS & SOLDIERS 🌿.....	17
tomato & bacon sauce, eggs & toasted soldiers	
CHEESEY BURGER	15
w/ chips & tomato sauce	
EASY PIZZA 🌿.....	15
ham, cheese & tomato	
CRISPY CALAMARI 🌿 w/ tomy sauce.....	15

FOOD TRUCK

CHICKEN WINGS 🌿.....	1/2 doz. / 1 doz. 16/30
• Sweet baby rays BBQ sauce	
• Franks hot sauce	
• Tennessee rub & blue cheese	
PHILLY STEAK SANDWICH	26
marinated rib eye steak, swiss & mozzarella cheese, caramelized onion, on french roll, w/ pickles & fries	
NASHVILLE CHICKEN BURGER	26
buttermilk crispy fried chicken, jack cheese, pickles, butter lettuce & fries	
SMASH BEEF CHEESE BURGER	22
tomato, lettuce, provolone cheese, mustard, pickles & fries	
• vegetarian patty available 🌱	
FISH & CHIPS 🌿.....	28
crumbed bay flathead, frites, salad, house tartare	
CALAMARI & CHORIZO SALAD 🌿.....	26
olives, fire-roasted capsicums, fetta, cherry tomatoes, rocket, lemon dressing	
EASY SNACK	
FRIES w/ aioli 🌿.....	11
SWEET POTATO CHIPS 🌿.....	13
w/spicy tomato relish	
PUPPY MENU	
PUPPACINO	1.5
PUPPY POP	6
PUPPY PAW COOKIE	4



DRINKS



HOT DRINKS

	CUP / MUG		
COFFEE	4.5 / 5.5	TEAPOTS	4.7
Latte, Cappuccino, Macchiato, Vienna, Flat white		Caravan Chai, English Breakfast, Sencha Green, Lemongrass & Ginger, Earl Grey, Peppermint.	
CHAI LATTE		EXTRAS	+0.9
Caravan Chai.....	5.5	Mocha Extra Shot Decaf	
Arcadia Spiced Chai.....	4.5	Milks - Soy, Almond, Oat, Lactose Free	
THE SIGNATURE BOTTEGA		Syrups - Vanilla, Caramel, Hazelnut	
HOT CHOCOLATE8		
loaded with marshmallows, chocolate & cookie			

COLD CLASSICS

COLD BREW	6	MILKSHAKE	8
black or w/ choice of milk		Chocolate, Vanilla, Strawberry, Caramel, Blue Heaven, Lime, Banana, or Coffee	
ICED COFFEE	8	• thick shake +2	
ICED CHOCOLATE	8	• add malt +1.5	
ICED LATTE	6.5		
ICED CHAI	7		

KIDS

BABYCINO	1.5	MILKSHAKE	4.5
FRESH JUICE	4.5	Chocolate, Vanilla, Strawberry, Caramel, Blue Heaven, Lime, Banana	
Granny Smith Apple, Orange			

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DRINKS

FRESH JUICES


— FRESHLY SQUEEZED —


- SQUEEZED OJ**..... 8
- GRANNY SMITH APPLE**..... 8
- JUST BEET IT!**..... 9
apple, beetroot, carrot, ginger


— COLD PRESSED —



- GREEN MACHINE**..... 9
kale, celery, apple, lemon, ginger
- REFRESH ME**..... 9
watermelon, apple, mint
- CARROT TOP**..... 9
carrot, turmeric, apple, orange, lemon

SMOOTHIES

- BANGIN' BANANA** ..... 11
banana, oats, dates, cinnamon, maple syrup, almond milk

- JUNGLE BLISS** ..... 11
papaya, banana, passionfruit, lime juice, coconut water

- MATCHA CLEANSE** ..... 11
kiwi, mango, kale, kaffir lime, match powder, coconut water

- P.B SALTED CARAMEL**  ..... 11
banana, medjool dates, peanut butter, maca powder, carob powder, himalayan salt, almond milk

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low gluten



seafood



vegetarian



nuts



vegan



peanuts