

Our kitchen is open from 3pm - 7.30pm

# Evening Menu

## Sharing Plates

A selection of breads and hummus. 14

Thick cut fries, house seasoning, aioli and ketchup. 14 gfa

Battered cauliflower bites glazed with sesame, ginger and sriracha sauce. 20

Polenta fries dusted with parmesan and herb salt, truffle aioli. 20 gf

Crispy marinated tofu coated with our house blend of herbs & spices served with aioli. 20 gf

## Mains

*Luxurious Leek and Lentils* - Potato Dauphinois, confit leek, Puy lentils, roasted mushrooms, whipped feta, Jerusalem artichoke crisps. 27 gf

*Falafel and Beetroot Textures* - Falafel, glazed baby beets, beetroot gel, feta, hummus, apple and celeriac slaw. 26 gf

*Bang Bang Bao* - Red cabbage slaw, pickled carrot, cucumber, spring onion, and fresh herbs, in our 'Bang Bang' dressing with glazed tofu on soft bao buns. 26

*BonoBowl* - Crispy tofu, teriyaki cauliflower, coconut rice, fresh daily salad, chipotle mayo, sauerkraut, wonton crisps. 27

*Soup* - Roasted cauliflower, celeriac and apple, Jerusalem artichoke wafers. 23 gfa

Burgers - add fries +5

*Bonobo Burger* - Bonobo patty, gherkin, beetroot, cheese sauce, seasonal greens, aioli, tomato chutney, caramelised onions. 23 gfa

*Boss Burger* - Bonobo patty, herby potato hash, cheese sauce, caramelised onion, beetroot, pickles, seasonal greens, tomato chutney, aioli. 26 gfa

*Portobello Burger* - Smoky mushrooms, herby potato hash, caramelised onion, seasonal greens, aioli. 23 gfa

## Sides

fries 7 . bread 6 . salad 7 . potato hash 7 . scrambled tofu 7 . mushrooms 8 . marinated tofu 8

We charge a \$5 creation fee if a main is created with only sides.

We use only animal-free ingredients. GF = gluten free. GFA = gluten free available.  
Payments by credit card or pay wave incur a 2.5% surcharge.

**bonobo.nz** - Tag us on Insta @BonoboCafeNZ

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