

ALL DAY BREAKFAST

Belgian Waffle	18
<i>fresh Belgian waffles served with chocolate topping, blueberry compote, sweet poached plum and berry icecream. V</i>	
Eggs on Toast	12
<i>poached / fried / scrambled on 5 grain, sourdough, ciabatta or gluten free (add \$1).</i>	
add streaky bacon	5
add potato rosti	4
add pork and fennel sausage	4
add slow roasted herbed tomato	5
add roasted mushrooms	5
Eggs Benedict	
<i>with spinach pastry, English muffin or a potato rosti.</i>	
with streaky bacon	19
with portobello mushrooms and herb roasted tomato V	19
with cold smoked salmon	21
Medley of Mushrooms V	18
<i>house made garlic and thyme creamy portobello mushrooms on toasted sour dough, caramelised onions, feta and wilted kale.</i>	
Potato Rosti Stack GF	22
<i>potato rosti, field mushrooms, grilled halloumi, poached egg, streaky bacon, slow roasted herbed tomato and hollandaise.</i>	
Botannix Omelette	18
<i>mushrooms, spinach, olives, smoked bacon relish and toasted ciabatta.</i>	
Vegan Feast Vegan DF GF V	18
<i>brown rice and organic quinoa, chia seeds, poached pear, strawberries orange and passionfruit, whipped coconut cream.</i>	
Brioche French Toast	18
<i>red wine poached pear, strawberries, mandarin segments, berry ice-cream and pistachio crumbs, maple syrup</i>	
add streaky bacon	5
Café Botannix Big Breakfast	23
<i>toasted ciabatta eggs any style, streaky bacon, pork & fennel sausage, potato rosti, slow roasted herbed tomato & portobello mushrooms.</i>	

LUNCH

Soup of the Day	15
<i>chef's seasonal creation (please check with your waiter).</i>	
Fish & chips	22
<i>freshly battered market fish, seasonal greens, beer battered fries, homemade aioli.</i>	
BBQ Beef Short Ribs GF	22.5
<i>slow cooked bbq beef short ribs with parmesan and leek potato mash and seasonal greens.</i>	
Steak sandwich	23
<i>sirloin steak served with tomato, melted smoked cheese, chargrilled roasted red pepper, seasonal greens, lattice fries and aioli.</i>	
Angus prime Beef burger	22
<i>house made angus beef pattie, smoked cheddar, caramelised onions and pickle served on brioche bun with lattice fries and aioli.</i>	
Harvest Lamb Salad	23
<i>pulled lamb, organic freekeh, chickpeas hummus, baby carrots, pistachio dukkha and crumbled feta.</i>	
Sides	
garden green salad	8
beer battered fries with aioli	8
kumara fries	8.5
lattice fries	10
potato wedges with bacon and cheese	14

DIETARY REQUIREMENTS

Here at Café Botannix, we pride ourselves on delivering a variety of vegetarian, gluten and dairy free menu items. Please ask your waiter for a more detailed explanation of which dishes are able to be served vegetarian, gluten or dairy free.

GF gluten free **V** vegetarian **DF** dairy free

DRINKS

COFFEES

	regular	large
Flat White	4.5	5
Cappuccino	4.5	5
Latte		5
Long Black	4	
Short Black	4	
Café Mocha		5.5
Hot Chocolate		5
Chai Latte		5
Americano	4	
Soy / Decaf / Syrup		add 50c
Iced Coffee, Chocolate or Mocha		7.5

TEAS

Tea for one	4
Tea for two	6
<i>Green, Japanese, Peppermint, Chamomile, Lemon Citrus, English Breakfast, Earl Grey, Berry Love</i>	
Lemon, Honey and Ginger	4

WINES

	glass	bottle
Lindauer Brut 200ml		10
Lindauer Fraise 200ml		10
Chardonnay		35
Sauvignon Blanc	10	35
Pinot Gris	10	35
Pinot Noir	10	40

JUICES AND SOFT DRINKS

Diet Coke, Coke Zero, Lemonade, L&P	4.5
Organic Fruit Juices	4.5
Organic Sparkling Juice Drinks	5
Old Fashioned Quenchers	5.5
Kids' Juice Drinks	4
Ginger Beer	5
Sparkling Water	4.5
Juice By The Glass	4.5

SMOOTHIES

Juicy Mango	7.5
Feijoa and Apple	7.5
Summer Berry	7.5
Tropical Fruit	7.5

BEER

International	9
Local	8
Export Citrus (low alcohol)	6.5