

## ALL DAY MENU

<b>The Rainbow DF V</b>	16	<b>Breakfast Burger</b>	17
<i>a selection of fresh seasonal fruit, almond milk chia seeds pudding and house granola</i>		<i>fried eggs, grilled bacon, Swiss cheese, baby spinach, hash brown &amp; curry aioli</i>	
<b>Free Range Eggs Your Way</b>	12	<b>Botannix Grill</b>	23
<i>two eggs any style on ciabatta</i>		<i>two eggs any style on ciabatta with grilled bacon, sausages, potato rosti, roasted tomato and portobello mushroom</i>	
<i>add</i>			
<i>bacon</i>	5	<b>Thai Beef Salad</b>	22
<i>roasted tomato</i>	5	<i>prime sirloin steak, seasonal green, crispy noodles, roasted cashew nut with Thai dressing</i>	
<i>potato rosti</i>	5		
<i>house smoked salmon</i>	7	<b>Botannix Steak Burger</b>	24
<b>Eggs Bene</b>		<i>150g prime sirloin steak, red onion, tomato, grilled bacon, fried egg, seasonal green, swiss cheese served with chips</i>	
<i>poached eggs, baby spinach with homemade hollandaise, traditional English muffin</i>		<b>Mexican Lime Prawn Salad</b>	23
<i>portobello mushroom and roasted tomato</i>	18	<i>pan fried tiger prawn cutlets, garden salad, fresh salsa, crispy taco shell drizzled with house curry aioli.</i>	
<i>grilled bacon</i>	19	<b>Botannix Fish &amp; Chips</b>	23
<i>house smoked salmon</i>	21	<i>battered market fish, garden greens, served with fries and tartare sauce</i>	
<b>Sweet French Toast</b>	21	<b>Roasted Beef Brisket Sandwich</b>	24
<i>French toast with grilled bacon, vanilla ice cream, lemon curd, pistachio coconut crumble, berries and passion fruit pulp</i>		<i>slow roasted beef brisket, pickled cabbage, Swiss cheese, baby spinach, sourdough bread &amp; English mustard sauce, served with chips</i>	
<b>Rick Rosti V</b>	18	<b>Coromadel Mussel Pot</b>	25
<i>poached egg with homemade hollandaise on potato rosti, garden pea mash, portobello mushroom and roasted tomato.</i>		<i>Coromadel green-lipped mussels, wild rice, served with Thai green curry sauce</i>	
<i>add bacon</i>	5	<b>Pan Seared Salmon</b>	28
<b>Super Breakfast Bowl V</b>	17	<i>crispy skin salmon, tabbouleh, green bean, lime &amp; tomato coriander salsa</i>	
<i>poached egg with tabbouleh, roast tomato, julienne carrot, garden pea mash and house falafels</i>		<b>Mexican Beef Nachos</b>	15.9
<i>add house smoked salmon</i>	7	<i>with guacamole and sour cream</i>	
<b>Creamy Mushrooms</b>	19	<b>Sides</b>	
<i>creamy portobello mushrooms on toasted ciabatta, baby spinach, poached egg with shaved parmesan</i>		<i>beer battered chips with aioli</i>	7.9
<i>add bacon</i>	5	<i>potato wedges with sour cream &amp; sweet chili sauce</i>	8.9
<b>Huevos Rancheros</b>	21	<i>add cheese &amp; bacon</i>	6
<i>two fried eggs, chorizo, homemade salsa, red kidney bean, guacamole served with toasted ciabatta</i>			

*\*All breads can be substituted for gluten free bread for \$1*

*At busy times your food may take a little bit longer to reach your table. Your food is being freshly prepared with a lot of love thrown in for good measure. Please sit back, relax and enjoy.*

### DIETARY REQUIREMENTS

*Here at Café Botannix, we pride ourselves on delivering a variety of vegetarian, gluten and dairy free menu items. Please inform the manager if you have any food allergy or special dietary requirements*

## DRINKS

### COFFEE SIERRA

	reg	large
Flat White	4.5	5
Cappuccino	4.5	5
Latte		5
Short Black	3.8	
Long Black	4	
Americano	4.2	
Café Mocha		5.2
Hot Chocolate		5
Kids Hot Chocolate	3	
Chai Latte		5
Macciato	4	
Vienna	4.5	
Soy/Almond/Decaf/Syrup		add 70c

### COLD DRINKS

Iced Coffee/Mocha/Chocolate	7
Blended smoothies	7.5
<i>Berry, Mango, Banana, honey and nutmeg</i>	
Milkshakes	6.0
<i>Chocolate, Strawberry, Vanilla, Lime, Banana, Caramel</i>	

### JUICES AND SOFT DRINKS

Charlies	5.5
Phoenix	5
Kids' juice	3

### TEAS

Tea for One	4
<i>English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Berry</i>	
Hot Lemon, Honey & Ginger	4