

ALL DAY MENU

Crunch Bowl	16.5	Omega Energy	21
<i>homemade granola goodness with mixed nuts and seeds baked in manuka honey, Greek yoghurt, kiwi fruit salsa and freeze dried berries. V</i>		<i>toasted freedom loaves, grilled haloumi, smashed avocado, pickled beetroot, rocket, smoked salmon, Italian glaze, poached egg and chia seeds (GF).</i>	
Quinoa & Black Rice Bircher	16.5	Italian Lady	18.5
<i>coconut cream, poached pear, fresh granny smith apple, chia seeds, almond and salted berry compote. DF Vegan</i>		<i>freedom loaves, feta, smashed avocado, roasted tomatoes, poached eggs, red onion, za'atar, with basil pesto and Italian glaze. GF V</i>	
Eggs Any Style	13	Jucy Lucy	23.5
<i>on 5 grain or ciabatta</i>		<i>homemade angus beef pattie 200g, stuffed with mozzarella, bacon, American mustard, topped with tomato relish, onion, gherkins aioli lettuces, brioche bun and fries.</i>	
freedom loaf GF	3	Vietnamese Beef Salad	22.5
bacon	4	<i>sirloin, mesclun, mint, pickled carrot, bean sprout, rice noodles, crushed peanuts, fried shallots with a spicy garlic lime and chilli (nuoc mam) dressing. (GF) (DF).</i>	
Biggie Brekkie	22.5	Jerk Chicken Salad	23.5
<i>with any style eggs, organic beef sausages, roasted tomatoes, bacon, grilled mushrooms, house tomato relish and hash browns served on 5 grain or ciabatta.</i>		<i>organic quinoa and buckwheat tossed with pepperonatta, mix salad leaves, corn, shredded carrots, onions and a side of mint yoghurt.</i>	
GF toast	1	Vegan Bowl	22.5
freedom loaf	2	<i>organic tempeh, quinoa, buckwheat pepperonatta with mix leaves salad, shredded carrots, bean sprout, sunflower and chia seeds topped w/ smashed avocado, apple cider and agave dressings.</i>	
Eggs Bene	19	Corn & Zucchini Fritters	20
<i>wilted spinach with free range streaky bacon finished with a rich hollandaise sauce served on toasted organic English muffin.</i>		<i>Sweetcorn, red bell peppers, zucchini fritters, with bacon, smashed avocado, salad greens, sour cream and sweet chilli. .</i>	
mushrooms	18	<i>Please check our daily specials for our fresh seafood offerings.</i>	
salmon	20	Sides	
Sriracha Chicken Bene	19	house fries	8
<i>southern fried chicken served on toasted English muffin, baby spinach and sriracha hollandaise.</i>		free-range bacon	6
The Frenchie	20	beef sausages	6
<i>organic crispy brioche w grilled banana, Cointreau poached pear, peach-passionfruit mascarpone mousse, berry compote, freeze-dried rasp and maple syrup</i>		mushrooms	6
add bacon	24	roasted tomatoes	5

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

COFFEES

	regular	large
Flat white	4.5	5
Cappuccino	4.5	5
Latte		5
Long black	4.5	
Short black	4	
Mocha	5	5.5
Americano	4	
Vienna	4.5	
Hot chocolate		5
Kids' hot chocolate	4.5	
Chai latte		5
Soy, Almond milk / Decaf / Flavoured syrup		add 50c

TEAS

Tea for one	4
Tea for two	6

*English Breakfast, Earl Grey, Green, Chamomile,
Jasmine, Peppermint, Wild Raspberries & Hibiscus,
Ginger & Lemon*

JUICES AND SOFT DRINKS

Organic fruit juices	4.5
Kids' juices	4
Charlies juices	5
Water sparkling/still	4.5

BLENDED SMOOTHIES 9.5

Detox <i>blueberries, banana, dates and boysenberries</i>
Energise <i>strawberries, apple, pear, pineapple and dates</i>
Reboot <i>mango, pineapple, banana and passionfruit</i>
Booster <i>banana, mango, spinach and lime juice</i>

WINE

glass 11 bottle 48

Spy Valley Sauvignon Blanc

a classic Marlborough sauvignon blanc with intense flavours and crisp acid in a dry style.

TW Lilly Rose

*vibrant watermelon pink, this rosé is an immediate treat for the eyes.
aromas of ripe raspberry and subtle wildflowers ...*

Lake Hayes Pinot Gris

classic pinot gris aromas of pear and quince abound in this vibrant wine.

Crowed House Pinot Noir

*the result is a medium bodied pinot noir, the palate is silken and seductive with cherry and raspberry
flavours to the fore, and undertones of savoury dried spices and earth.*

Veuve Du Vernay (200ml) 12

crisp and complex flavours from a blend of three famous French white grapes.

BEER

Craft beer 10

quench your thirst from our range of Hallertau beers

Light Beer 8

Amstel brewery