

ALL DAY MENU

We only serve Free Range products

Smashed Avocado GFO 18.5
smashed avocado on toast, lime, chili, and coriander salsa served with a poached egg
add free range bacon 4 add smoked salmon 6

Free Range Bacon and Eggs on Toast GFO 15.5
two eggs any style on toast

Eggs Benedict GF
with free range bacon 18.5
vegetarian option 18.5
with smoked salmon 20.5

Botannix Breakfast GFO 22
free-range pork and fennel sausage, bacon, roasted mushrooms, roast tomato, herb and potato rosti, 2 eggs any style on toast.

Omelette GF 18
free-range omelette with your choice of toppings, served with a petite salad.
choose 3 of the following:
ham, chorizo, cheese, spinach, tomato, mushroom, red onion.

Spanish Baked Eggs GFO 19.5
free-range eggs baked in a rich chorizo, capsicum and tomato sauce, served with your choice of toast
add free range bacon 4

Pancakes 19
grilled banana, maple syrup and free-range bacon

Sides

roast tomatoes	4	herb potato rosti	4
roast mushrooms	4		
free-range streaky bacon	4		
house hot smoked salmon	6		
free-range pork and fennel sausage	5		

Free Range Chicken Salad 20
Asian style salad, with mint, coriander, chili, sesame seeds, crispy noodles, mango, and edamame beans, tossed with a sweet soy and sesame dressing

Halloumi Salad GF 20
baby spinach and rocket salad tossed with roasted kumara, fresh mint, lentils, orange & cherry tomatoes, topped with grilled halloumi with a balsamic orange dressing
add free-range chicken 6

Lemon Pepper Squid GF 18
deep fried lemon pepper squid served with an Asian style slaw

Pulled Pork Tacos 20
2 soft shell tacos stuffed with pulled pork, topped with a slaw and guacamole, served with fries and a petite salad

Seafood Chowder 18
a selection of seafood in a rich creamy soup served with a warm bun

Beef Burger GFO 19.5
prime burger pattie with melted cheese and salad served on a sesame bun, with a side of fries
vegetarian option available
add free-range bacon 4

BBQ Pulled Pork Sliders 20
3 x slider buns served with BBQ pork, slaw, chipotle mayo and a basket of fries

Fish and Chips (subject to availability) 20
tempura battered tarakihi, chips and a garden salad served with tartare sauce

Wedges Works 16.5
seasoned wedges topped with bacon and cheese served with sour cream and sweet chili sauce

Ploughman's Platter 20
crackers, toasted breads, cheeses, gherkins, sundried tomato, chutney, cold meats

Bowl of Fries GF 8.5
served with tomato sauce and aioli

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. Gluten Free bread is available - add \$1.

DRINKS

COFFEE	reg	med	bowl	JUICES & SOFT DRINKS	
Flat White	4.5	5	6	Juice by the Glass	4.5
Cappuccino	4.5	5	6	Orange, Pineapple, Apple	
Latte		5	6	Phoenix / Charlies Bottles	5
Long/Short Black		3.5		Kids Pouches/ Kids Fruit Juice	3
Americano		3.5	4.5		
Mocha		5.2	6.2	ICED DRINKS	8
Hot Chocolate		5.2	6.2	Iced Coffee	
White Hot Chocolate		5.5	6.5	Caramel Iced Coffee	
White Choc Mocha		5.5	6.5	Iced Mocha	
Chai Latte (sweet or spicy)		5	6	Iced Chocolate	
Tumeric Latte		5	6	Peppermint Iced Chocolate	
Short/Long Macciato		3.5		Caramel Iced Chocolate	
Soy/Almond/Rice/Coconut Milk			50c		
Decaf			50c	MILKSHAKES	6.5
Syrups			80c	Chocolate	
Vanilla, Caramel, Butterscotch, Hazelnut, Wild Peppermint				Vanilla	
Side of Cream, Cold or Hot Milk			50c	Caramel	
				Mint choc ripple	
TEAS		4.5		Strawberry	
Black teas with or without milk				Banana	
English Breakfast, Earl Grey, Decaf English Breakfast				Lemon and Lime	
Fruit/Herbal Teas.				SMOOTHIES	8
Honeydew Green, Peppermint, Lemongrass Ginger, Fruits of Eden				Mixed berry	
Syrups				Mango	
Lemon Honey Ginger				Banana	
				Tropical	