

## ALL DAY MENU

<b>Honey Roasted Granola</b> <b>GF V</b> 14 vanilla Berry yoghurt, sweet peach rhubarb, summer fruits and nuts	<b>Café Botannix Big Breakfast</b> 23 toasted ciabatta eggs any style, streaky bacon, sausage, potato rosti, slow roasted herbed tomato & portobello mushrooms
<b>Eggs on Toast</b> 12 poached / fried / scrambled on 5 grain, sourdough, ciabatta or gluten free (add \$1) add streaky bacon 5 add potato rosti 4 add pork and fennel sausage 4 add avocado mash 4 add slow roasted herbed tomato 5 add roasted mushrooms 5 add black pudding 5	add black pudding 5 <b>Fried Chicken Waffles</b> 19 waffles with crispy fried chicken, chilli maple syrup and smoked bacon
<b>Eggs Benedict</b> with spinach on English muffin or on a potato rosti (add \$3) with streaky bacon 19 with portobello mushrooms and herb roasted tomato <b>V</b> 19 with cold smoked salmon 21	<b>Crispy Salt &amp; Pepper Squid</b> 20 crispy squid with chorizo, mandarin and cucumber with apple cider honey dressing
<b>Medley of Mushrooms</b> <b>V</b> 18 creamy garlic and thyme mushrooms on potato rosti with balsamic sweet onions, blue cheese and watercress pesto <b>GF</b>	<b>Steak Sandwich</b> 24 beef rump steak sandwich served on potato rosti or bread with tomato, avocado mash, melted brie cheese, sweet balsamic onions, seasonal greens and lattice fries
<b>Potato Rosti Stack</b> <b>GF</b> 22 potato rosti, grilled halloumi, poached egg, streaky bacon, slow roasted herbed tomato, avocado (subject to availability) and hollandaise	<b>Angus Prime Beef Burger</b> 22 house made angus beef pattie, smoked cheddar, caramelised onions and pickle served on brioche bun with lattice fries and aioli
<b>Botannix Omelette</b> 18 smoked salmon, tomatoes, feta and spinach	<b>Smashed Avocado Stack</b> 18 organic sourdough, smashed avocado, pistachio dukkha, slow cooked tomato, poached egg, grilled haloumi and seasonal greens add bacon 5      add salmon 5
<b>Brioche Classic French Toast</b> 18 freeze dried berries and summer fruit with pistachio crumbs, maple syrup add streaky bacon 5 add shot of maple syrup 2	<b>Chicken Avocado Salad</b> 20 dukkha crusted chicken, roasted cumin beetroot, quinoa, seasonal greens with apple cider and honey dressing
	<b>Sides</b> potato wedges with bacon and cheese 14 beer battered fries with aioli 8 lattice fries 10 kumara fries 8.5 garden green salad 8

*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

### 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
Turkish Delight Hot Chocolate		6
Salted Caramel Hot Chocolate		6
Chai Latte		5
Turmeric Latte		6
Matcha Green Tea Latte		6
Iced Latte		6
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

### 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
Banana	7.5

### WINES

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

### BEER

International	9
Local	8
Export Citrus (low alcohol)	6.5