

ALL DAY MENU

Belgian Liege Waffles V 19 with poached pear, vanilla bean mascarpone cream and maple syrup add bacon 5	Eggs Benedict 18 stacked on potato rosti with baby spinach, poached eggs and homemade hollandaise add- bacon 5 mushrooms 5 tomato 5 salmon 7
Early Bird (till 10 am) 15 two eggs any style, herbed roasted tomato, potato rosti, double smoked middle bacon on a slice of grain bread	Botannix Grill 24 two eggs any style, mushroom, herbed roasted tomato, potato rosti, bacon, kransky sausages served on grain bread add- bacon 5 salmon 7
Sweet French Toast 19.5 with walnut, grilled banana, double smoked middle bacon and maple syrup	Soup of the Week 13 chefs choice of seasonal creation
Creamy Mushroom V 19 medley of mushroom in creamy sauce on toasted brioche with caramelised onion, spinach, parmesan cheese and herb pesto add bacon 5	Fish and Chips 25 battered fresh market fish with chips and slaw (subject to availability)
3 Egg Omelette V DF option 18 with choice of two fillings with cheese and side of green salad ham tomato caramelised onion spinach mushroom	Minted Lamb Burger 24 with beetroot and fries
Eggs on Toast V DF option 13 two eggs poached, scrambled or fried add- tomato 5 bacon 5 potato rosti 5 black pudding 5 mushrooms 5 kransky sausages 5 salmon 7	Balsamic Roasted Winter Vege 18 with wild rocket Vegan DF
	Corn Fritters 17.5 with poached eggs and bacon
	Open Chicken Sandwich 15 free range grilled chicken with slaw , caramelised onion , aioli and fries
	Sides wedges with sour cream and sweet chilli 9 fries with ketchup and aioli 8 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.

DRINKS

COFFEE	regular	large	SOFT DRINKS	
Flat White	4.5	5	Coke, Diet Coke, Coke Zero, L&P, Phoenix Organic Soft Drinks	5
Cappuccino	4.5	5		
Long Black	4.5			
Short Black	4.5			
Latte		5		
Mocha		5		
Hot Chocolate		5		
Chai Latte		5		
Americano		5		
Soy/Decaf/Flavoured Syrup/ Organic Milk		50c		
TEAS			JUICES	6
Tea for one		4	Juice by the glass: Apple, Orange, Pineapple, Tomato Juice, Phoenix Organic Sparkling/Still Juice	
Tea for two		6	NZ Mineral Water 750ml Sparkling/Still	8.5
Green, Japanese Lime, Peppermint, Chamomile, Lemon Citrus, English Breakfast, Earl Grey, Lemon Honey Ginger Syrup, Hot Blackcurrent Syrup			FRAPPES	7.5
			Iced Espresso	
			Iced Mocha	
			Black Forest	
			Belgian Chocolate	
			BLENDED SMOOTHIES	8
			Berry Detox	
			Banana, Honey and Nutmeg	
			Green Goddess, Mango and Spinach	

WINES

Glass 10 Bottle 45

The Ned Sauvignon Blanc (Marlborough)

The vibrancy of the fruit is immediately apparent, with aromatic lashings of green apple, fig, herb and citrus. The balance on the palate is precise, with vivid fruit flavours and a sassy aftertaste.

The Ned Pinot Gris (Marlborough)

Rose petal aromatics and a palate that, while weighty, is still razor sharp. Sexily spicy and appealingly smooth, with fine, textural tannins driving home the long, languid finish. A big seller, vintage upon vintage.

The Ned Rosé (Marlborough)

A classic bouquet of summer berries with a dash of spice introduces a weighty and vibrant palate, dominated by a mouthful of soft, ripe berry fruit flavours and enhanced by a creamy texture and a bright, vivacious finish.

Oyster Bay Chardonnay (Marlborough)

Chardonnay is cool climate at its best; fresh and vibrant with aromas of white peach, crisp citrus, a touch of oak and an elegant, creamy texture.

Stoneleigh Pinot Noir (Marlborough)

The palate shows ripe, dark berry fruit and cherry flavours with lingering fruit sweetness. Tannins are soft and supple, making the wine immediately approachable.

BEER 9

Corona, Heineken, Tuatara Ale, Tuatara Pilsner, Amstel Light 2.5% (light)