

## ALL DAY MENU

<p><b>Crunch Bowl</b> 16.5 homemade granola goodness with mixed nuts and seeds baked in manuka honey, Greek yoghurt, kiwifruit salsa and freeze dried berries. <b>V</b></p> <p><b>Cambodian Rice Porridge</b> 16.5 creamy organic black rice porridge cooked in coconut cream. lychee, spiced apple compote, roasted peanuts and shredded coconut. <b>GF DF Vegan</b></p> <p><b>Eggs Any Style</b> 13 on 5 grain or ciabatta freedom loaf <b>GF</b> 3 bacon 4</p> <p><b>Biggie Brekkie</b> 22.5 with any style eggs, organic beef sausages, roasted tomatoes, bacon, grilled mushrooms, house tomato relish and hash browns served on 5 grain or ciabatta. freedom loaf <b>GF</b> 2</p> <p><b>Eggs Bene</b> 19 wilted spinach with free range streaky bacon finished with a rich hollandaise sauce served on toasted organic English muffin. mushrooms 17 salmon 20</p> <p><b>Sriracha Chicken Bene</b> 19 southern fried chicken served on toasted English muffin, baby spinach and sriracha hollandaise.</p> <p><b>The Frenchie</b> 20 organic crispy brioche w grilled banana, Cointreau poached pear, peach-passionfruit mascarpone mousse, berry compote, freeze-dried raspberry finished with maple syrup. add bacon 24</p> <p><b>Omega Energy</b> 22 toasted freedom loaf, grilled haloumi, smashed avocado, pickled beetroot, rocket, smoked salmon, Italian glaze, poached egg and chia seeds. <b>GF</b></p> <p><b>Italian Lady</b> 18.5 freedom loaves, feta, smashed avocado, roasted tomatoes, poached eggs, red onion, za'atar, with basil pesto and Italian balsamic glaze. <b>GF V</b></p>	<p><b>Creamy Balsamic Mushrooms</b> 19.5 creamy button mushrooms cooked in a homemade garlic and herb sauce. served on five grain bread, topped with a rocket parmesan salad and balsamic reduction, finally glazed with olive oil.</p> <p><b>Juicy Lucy</b> 23.5 homemade angus beef patty 200g, stuffed with mozzarella cheese. topped with tomato relish, onion, gherkins, aioli, mild american mustard, lettuce and candied bacon in a brioche bun with fries.</p> <p><b>Vietnamese Beef Salad</b> 22.5 sirloin, mesclun, mint, pickled carrot, bean sprout, rice noodles, crushed peanuts, fried shallots with a spicy garlic lime and chilli (nuoc mam) dressing. <b>GF DF</b></p> <p><b>Tubby Lumpkins</b> 23.5 soft braised pork belly prepared in apple cider. served on creamy mustard mash, garlic bok choy, radishes, freeze dried apples and artichoke bearnaise.</p> <p><b>Jerk Chicken</b> 23.5 grilled Jamaican jerk seasoned chicken breast, peperonata, creamy mustard mash and a mint yoghurt. <b>GF</b></p> <p><b>Vegan Bowl</b> 22.5 organic tempeh, quinoa, peperonata with mixed salad leaves, pickled carrots, bean sprout, sunflower and chia seeds, topped with smashed avocado with apple cider and agave dressings. <b>GF DF Vegan</b></p> <p><b>Corn &amp; Zucchini Fritters</b> 20 sweetcorn, red bell peppers, zucchini fritters, with bacon, smashed avocado and salad greens. topped w/ sour cream and sweet chilli</p>
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Please check our daily specials for our fresh seafood offerings.

### Sides

house fries	8	beef sausages (2)	6
free-range bacon (2 rashers)			6
mushrooms	6	roasted tomatoes	5

**GF** Gluten Free, **V** Vegetarian, **DF** Dairy Free

*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	8

*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

#### Spys 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.*