

ALL DAY MENU

<p>Quinoa & Chia Seeds Porridge GF V 12 almond milk, caramelised winter fruit, cranberries, candied walnuts and coconut chips</p> <p>Eggs on Toast 13 eggs any style with 5 grain, ciabatta or gluten free (add \$1)</p> <p>add bacon 6 add herb roasted mushroom 5 add beef sausage 6 add potato rostis 5 add herb roast tomato 5 add cold smoked salmon 6</p> <p>Eggs Benedict with spinach and house made hollandaise on English muffin or potato rostis(add \$3)</p> <p>with crispy bacon 20 with field mushrooms & slow roasted tomato V 20 with cold smoked salmon 22</p> <p>Medley of Mushrooms V 19 creamy garlic and thyme mushrooms on brioche, caramelised onions & feta cheese</p> <p>add bacon 6</p> <p>Brioche French Toast 20 with butterscoth sauce, vanilla berries, caramelised winter fruit, passionfruit mascarpone, strawberry icecream and bacon</p> <p>Botannix Big Feast 24 eggs any style, on bread your choice (ciabatta, sourdough, five grain) crispy bacon, beef sausage, potato rosti, herb roast tomato & field mushroom</p>	<p>Soup of the Day 16 chefs seasonal creation - please check with your waiter</p> <p>Botannix Rosti Stack 20.5 avocado, spinach, potato rostis, poached egg and hollandaise</p> <p>Botannix Omelette 19 ham, cheese, spinach, roasted pepper and toast your choice (ciabatta or five grain) or GF (add \$1)</p> <p>Savoury Mince on Toast 20 housemade mince on artisan multi-grain bread with a poached egg and slo roast herbed tomato</p> <p>Prime Angus Beef Burger 22 prime Hereford Angus beef pattie, smoked cheddar, caramelised onions & pickles on brioche bun served with beer battered fries & aioli</p> <p>Crispy Buttermilk Fried Chicken Burger 22 buttermilk fried chicken, grilled pineapple, streaky bacon, smoked cheese</p> <p>Botannix Power Bowl 21 pickled beetroot, quinoa, seasonal vegetables and greens, hard boiled egg, edamame beans, smoked chicken</p> <p>Cajun Chicken Prawn Salad 22 cajun marinated chicken with chilli garlic prawns and cilantro lime dressing</p> <p>Sides</p> <p>wedges with bacon and cheese 14 beer battered fries with aioli 8.5 kumara fries 9 garden green salad 8.5</p>
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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	4.8	5.2
Cappuccino	4.8	5.2
Latte		5.2
Long Black	4	
Short Black	4	
Café Mocha		5.5
Hot Chocolate	4.8	5.2
Chai Latte		5.2
Americano	4	
Soy / Almond / Decaf / Syrup		add 50c
Iced Coffee, Chocolate or Mocha		8
Iced Americano	4.8	
Kids' Fluffy	2	
Turkish Delight Hot Chocolate, Matcha Green Tea Latte, Golden Turmeric Latte, Caramel White Hot Chocolate		6

TEAS

Tea for one	4
Tea for two	6
<i>Green, Japanese, Peppermint, Chamomile, English Breakfast, Earl Grey, Berry Love</i>	
Lemon, Honey and Ginger	4

JUICES AND SOFT DRINKS

Diet Coke, Coke Zero, Lemonade, L&P	4.8
Organic Fruit Juices	5
Organic Sparkling Juice Drinks	5
Old Fashioned Quenchers	5.5
Kids' Juice Drinks	3
Ginger Beer	5
Sparkling Water	4.5
Juice by the Glass	5
<i>Orange, Apple, Pineapple</i>	

SMOOTHIES

Juicy Mango	8
Feijoa and Apple	
Summer Berry	
Tropical Fruit	
Banana	

WINES

	glass	bottle
Chardonnay	10	38
Sauvignon Blanc	10	38
Pinot Gris	10	38
Pinot Noir	10	40

BEER

International	9
Local	8
Export Citrus (Low Alcohol)	6.5