

ALL DAY MENU

Toast	6.9	Creamy Mushrooms	17.9
<i>(5 grain / bagel / sourdough / ciabatta) butter and jam or pics peanut butter</i>		<i>balsamic creamy mushroom, shaved gruyere and 5 grain toast</i>	
<i>smoked salmon, cream cheese, capers</i>	13.9	<i>add free range bacon or chorizo sausage</i>	21.9
<i>slow roasted tomato, herb crumbed feta</i>	12.9		
House Toasted Granola V	12.9	Sweetcorn Fritter Stack	15.9
<i>mixed nuts, grains, coconut, chia seeds, dried fruit served with yoghurt and poached apple, berry compote</i>		<i>mixed salad, tomato coriander salsa, harissa aioli</i>	
		<i>add free range bacon</i>	20.9
Warmed Banana Bread	9.9	Add Ons	
<i>whipped honey ricotta</i>		<i>free-range egg / hash brown / slow roasted tomato / free range bacon / sausage / mushroom / sautéed potato / creamed baby spinach</i>	5
Free Range Eggs	11.9	<i>chunky chips and aioli</i>	6.9
<i>2 eggs your way, ciabatta, tomato relish</i>			
<i>add free range bacon</i>	17.9	Caesar Salad	19.9
Big Breakfast	23.9	<i>cos lettuce, parmesan, croutons, crispy free range bacon, anchovy and parmesan aioli topped with a poached egg</i>	
<i>2 eggs your way, 2 strips free range bacon, chipolata sausage, mushroom, herb roast tomato, sautéed potato hash and ciabatta</i>		<i>add house smoked salmon or grilled chicken</i>	24.9
Vege Breakfast	21.9	Chicken Salad	19.9
<i>2 eggs your way, mushroom, herb roast tomato, sautéed spinach, grilled zucchini, roast peppers and ciabatta</i>		<i>jerk spiced chicken, pineapple salsa, grilled sweetcorn, lime aioli, lettuce, tomato</i>	
Classic Eggs Benedict	19.9	Botannix Burger	21.9
<i>soft toasted English muffin, 2 poached eggs and house hollandaise</i>		<i>NZ beef patty, beetroot and onion relish, cheddar, truffle aioli, crisp lettuce, tomato, pickle and chunky chips</i>	
<i>florentine / smoked salmon / free range bacon</i>			
Shaksuka V	17.9	Classic Fish & Chips	17.9 / 21.9
<i>middle eastern baked eggs in an aromatic tomato sauce with house flat bread</i>		<i>beer battered or almond panko crumbed fresh catch, chunky chips, house tartare and small salad</i>	
<i>add chorizo sausage</i>	23.9		
French Toast V	18.9	Croque Monsieur	17.9
<i>cinnamon sugar, poached apple, berry compote, maple syrup, cream and crushed pistachios</i>		<i>cheddar and dijon bechamel toasted sandwich, grilled with an extra layer of bechamel and gruyere cheese</i>	
<i>add free range bacon</i>	23.9		

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	large	TEA	4
Flat White	4.5	5	<i>English Breakfast, Earl Grey, Peppermint, Berry,</i>	
Cappuccino	4.5	5	<i>Lemon Citrus, Japanese Lime, Green Sencha</i>	
Latte	4.5	5		
Espresso	3.8		FRUIT SMOOTHIES	7.5
Long Black	4		<i>Mixed Berry, Amazon Mango, Green</i>	
Americano	4		BLENDED ICED DRINKS	7
Macchiato	4.5		<i>Ice Cream, Ice and Milk</i>	
Café Mocha	4.5	5	<i>Coffee, Chocolate, Mocha, Chai</i>	
Hot Chocolate	4.5	5	ICED TEA	6
Chai Latte	4.5	5	<i>Sparkling or Still Water</i>	
Vienna	4.5	5	<i>Peach, Mango, Lemon</i>	
Kids' Hot Chocolate		4	JUICES AND SOFT DRINKS	
Fluffy	2		Water Bottle	4
Lemon & Honey	4.5	5	Charlie's Juices	5
<i>All coffees are made with double shots</i>			Phoenix Juices	4.5
COFFEE EXTRAS		0.7	Sparkling Waters	4.5
Extra Shot, Decaf			Phoenix Sodas	4.5
Soy, Almond or Coconut Milk			Kids' Juice Pouch	3
Shot Syrups: Hazelnut, Caramel, Vanilla				

