

ALL DAY MENU

<p>Ginger Pear Crumble Porridge Vegan 16 <i>spiced roasted pear, chia seed, candied walnut crumble, coconut milk</i></p> <p>Free Range Eggs Your Way 12 <i>two eggs any style on ciabatta</i></p> <p>add</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">bacon 5.5</td> <td style="width: 50%;">sausage 5</td> </tr> <tr> <td>roasted tomato 5</td> <td>mushroom 5</td> </tr> <tr> <td>rosti 5</td> <td></td> </tr> <tr> <td>house smoked salmon 8</td> <td></td> </tr> </table> <p>Botannix Eggs Benedict <i>toasted English muffin, sautéed spinach with homemade hollandaise</i></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">vegetarian 18.5</td> <td style="width: 50%;"></td> </tr> <tr> <td>grilled bacon 19.5</td> <td></td> </tr> <tr> <td>house smoked salmon 21.5</td> <td></td> </tr> </table> <p>Sticky Date Buckwheat Pancakes 21 <i>roasted pear, grilled bacon, candied walnut crumble with butterscotch sauce</i></p> <p>Bubble & Squeak 20 <i>pan fried potato & pumpkin, chorizo sausage, fried eggs, halloumi with butter bean salsa</i></p> <p>Creamy Mushrooms V 19 <i>creamy portobello mushrooms on toasted ciabatta, spinach, poached egg with shaved parmesan</i></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">add bacon 5.5</td> <td style="width: 50%;"></td> </tr> </table> <p>Rosti Stack with Pumpkin Mash V 19 <i>potato rosti, sautéed Cavolo Nero, halloumi, poached egg, butter bean salsa with a homemade hollandaise</i></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">add bacon 5.5</td> <td style="width: 50%;"></td> </tr> <tr> <td>add house smoked salmon 8</td> <td></td> </tr> </table>	bacon 5.5	sausage 5	roasted tomato 5	mushroom 5	rosti 5		house smoked salmon 8		vegetarian 18.5		grilled bacon 19.5		house smoked salmon 21.5		add bacon 5.5		add bacon 5.5		add house smoked salmon 8		<p>Botannix Grill 23 <i>two eggs any style on ciabatta with grilled bacon, sausages, potato rosti, roasted tomato and portobello mushroom</i></p> <p>Soup of the Day POA <i>chef's choice of seasonal creation</i></p> <p>Open Chicken Sandwich 24 <i>slow - roasted chicken thigh with a homemade napoli sauce, seasonal greens, onion jam, tomato, cheddar cheese on sourdough served with chips</i></p> <p>Asian Braised Beef Short Ribs 26 <i>spiced pumpkin mash, Asian green, fried shallots</i></p> <p>Creamy Cajun Salmon Pasta 24 <i>house smoked cajun salmon, capers, sundried tomato, pappardelle pasta with shaved parmesan</i></p> <p>Botannix Fish & Chips 23 <i>battered market fish, garden greens, served with fries and tartare sauce</i></p> <p>Sides</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Mexican nachos with butter bean salsa, guacamole and sour cream V</td> <td style="width: 50%;">14.9</td> </tr> <tr> <td>potato wedges with sour cream & sweet chilli sauce</td> <td>8.9</td> </tr> <tr> <td>add cheese & bacon</td> <td>6</td> </tr> <tr> <td>beer battered chips with aioli</td> <td>7.9</td> </tr> </table>	Mexican nachos with butter bean salsa, guacamole and sour cream V	14.9	potato wedges with sour cream & sweet chilli sauce	8.9	add cheese & bacon	6	beer battered chips with aioli	7.9
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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

COFFEE SIERRA

	reg	large
Flat White	4.5	5
Cappuccino	4.5	5
Latte		5
Short Black	4	
Long Black	4	
Americano	4.2	
Café Mocha		5.2
Hot Chocolate		5
Kids Hot Chocolate	3	
Chai Latte		5
Macchiato	4.2	
Vienna	4.5	
Affogato	4.5	
Soy/Almond/Decaf/Syrup		add 70c

TEAS

Tea for One	4.2
<i>English Breakfast / Earl Grey / Green / Peppermint / Chamomile / Berry</i>	
Hot Lemon, Honey & Ginger	4.2

COLD DRINKS

Iced Coffee/Mocha/Chocolate	7
Milkshakes	6
<i>Chocolate / Strawberry / Vanilla / Lime / Banana / Caramel</i>	

BLENDED SMOOTHIES

Berry	7.5
Mango	7.5
Pineapple, mango & coconut DF	8
Blueberry, banana & almond DF	8

JUICES AND SOFT DRINKS

Charlies	5.8
Phoenix	5
Tomato Juice (option for spicy)	5.5
Kids' Juice	3