

ALL DAY MENU

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|--|------------------|---|------|
| Early Bird Special | Check Blackboard | Mushroom Duxelles V Vegan option | 18.5 |
| Bagels | 15.5 | <i>medley of creamy mushroom served on ciabatta with wild rocket, chilli and halloumi</i> | |
| <i>with your choice of smoked salmon or bacon, both served with cream cheese and tomato</i> | | | |
| Blueberry & Almond Porridge | 15 | Soup of the Week | 15 |
| <i>hot bircher porridge infused with blueberry & blackcurrant, toasted almonds and sunflower seeds, cooked in almond milk and served with oat crumble and vanilla mascarpone</i> | | | |
| <i>(vegan and dairy free options available)</i> | | | |
| Eggs on Toast V | 12 | Seafood Chowder | 17.5 |
| <i>two eggs any style on your choice of 5 grain, sourdough or ciabatta</i> | | | |
| add- | | <i>subject to availability</i> | |
| bacon | 5 | Market Fish & Chips | 23 |
| pumpkin rosti | 5 | <i>beer battered or pan-fried fish fillets served with a homemade slaw, fries and tartare sauce</i> | |
| sautéed mushroom medley | 5 | Burger of the Week | 22 |
| potato rosti | 5 | <i>please check our blackboard for details</i> | |
| pork sausage | 6 | <i>all burgers are served with fries and aioli</i> | |
| halloumi | 7 | Chorizo & Rosemary Pearl Barley Risotto | 19 |
| Eggs Benedict | 18 | <i>a chorizo and tomato pearl barley risotto served with fresh herbs and parmesan</i> | |
| <i>classic eggs benedict served on an English muffin with hollandaise sauce</i> | | | |
| add- | | Slow Cooked Beef Cheek | 24 |
| bacon | 2 | <i>slow braised beef cheek served on herb mash with mushrooms and bacon lardons served with a mustard jus</i> | |
| salmon | 2 | Roasted Pork Belly Roulade | 24 |
| The French Brulee V | 18 | <i>roasted pork belly with stuffing, apple sauce and baby vegetables</i> | |
| <i>brioche French toast, rhubarb compote, oat crumble, berry sorbet served with a vanilla crème brulee</i> | | | |
| Crispy Pumpkin Brekkie V | 18 | Chips | |
| <i>pumpkin rosti, balsamic reduction, whipped feta, fresh spinach, bacon, two poached eggs with hollandaise</i> | | | |
| Botannix Big Breakfast | 23.5 | <i>shoestring fries with aioli</i> | 8 |
| <i>two eggs any style, bacon, sausages, sautéed mushrooms, pumpkin rosti and garlic roasted tomato with your choice of toast</i> | | | |
| Botannix Garden Breakfast | 22.5 | <i>beer battered</i> | 10 |
| <i>sautéed mushrooms, courgette, kale & cauliflower stack with herb roasted tomato, pumpkin rosti and two eggs any style</i> | | | |
| <i>vegan option (scrambled tofu)</i> | | | |
| | | Sides | |
| | | bacon | 5 |
| | | potato rosti | 5 |
| | | roast tomato | 5 |
| | | sautéed mushroom medley | 5 |
| | | pumpkin rosti | 5 |
| | | pork sausage | 6 |
| | | pan fried halloumi | 7 |

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 options available upon request

DRINKS

| COFFEE | regular | large | FRAPPES | 8 |
|---|---------|-------|---|--------|
| Flat White | 4.5 | 5 | ICED | 6 |
| Cappuccino | 4.5 | 5 | Iced Americano, Iced Latte, Mocha, Chai, Chocolate | |
| Long Black | 4.5 | | Add whipped cream | 50c |
| Short Black | 4.5 | | | |
| Latte | | 5 | DRINKS | |
| Mocha | | 5 | Charlies 500ml Range | from 5 |
| Hot Chocolate | | 5 | Charlies 300ml Orange Juice | 4.5 |
| Chai Latte | | 5 | Kids' Juice | 4 |
| sweet, spicy, turmeric | | | Phoenix Juice Range | 5 |
| Americano | | 5 | Phoenix Soft Drinks | 5 |
| Soy/Almond/Decaf/Syrup/Extra shot | 50c | | Phoenix Sparkling Water 300ml | 4.5 |
| TEAS | | | BLENDED SMOOTHIES | 8 |
| Tea for one | | 4 | Banana Rama, Juicy Mango or Berry Blast | |
| Tea for two | | 6 | WINTER WARMERS | 8 |
| Green, Japanese Lime, Peppermint, Chamomile, Lemon Citrus, English Breakfast, Earl Grey, Lemon Honey Ginger Syrup, Berry Love | | | Whittakers Sante bars, flavours are subject to availability | |
| Iced Teas | | 5 | Add whipped cream | 50c |
| lemon, peach, mango and blackcurrant/honey | | | DRINK OF THE WEEK | 8.5 |
| | | | Check the blackboard | |

WINES

Glass 10 Bottle 40

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 AND CIDER 8

Asahi, Corona, Heineken, Pilsner, Heineken Light 2.5% (light)

Monteith's Crushed Apple Cider

We encourage our customers to purchase food when consuming alcohol as we may refuse service.