

ALL DAY MENU

House Made Granola	16	Spanish Omelette GF	20
<i>Fresh seasonal fruit & passionfruit yoghurt</i>		<i>potato, sundried tomato, red onion, feta with your choice of</i>	
Free Range Eggs Your Way	12	<i>chorizo/ house cured salmon/ portobello mushroom</i>	
<i>two eggs any style on ciabatta</i>			
<i>add</i>		Botannix Grill	23
<i>bacon</i> 5.5	<i>sausage</i> 5	<i>two eggs any style on ciabatta with grilled</i>	
<i>roasted tomato</i> 5	<i>mushroom</i> 5	<i>bacon, sausages, potato rosti, roasted tomato</i>	
<i>rosti</i> 5		<i>and portobello mushroom</i>	
<i>house cured salmon</i>	8		
Eggs Benedict		Thai Beef Salad GF optional	22
<i>Poached eggs, baby spinach with house</i>		<i>prime sirloin steak, seasonal green, cherry</i>	
<i>made hollandaise, traditional English muffin</i>		<i>tomato, crispy noodles, roasted cashew nut</i>	
<i>vegetarian</i>	18.5	<i>with thai dressing</i>	
<i>grilled bacon</i>	19.5	Steak Burger	25
<i>house cured salmon</i>	21.5	<i>130g prime sirloin steak, red onion, tomato,</i>	
		<i>grilled bacon, fried egg, seasonal green, swiss</i>	
Sweet French Toast	22	<i>cheese served with chips</i>	
<i>French toast with grilled bacon, vanilla</i>		Botannix Fish & Chips	25
<i>ice cream, lemon curd, pistachio coconut</i>		<i>battered market fish, garden greens, served</i>	
<i>crumble, seasonal fruit and passionfruit pulp</i>		<i>with fries and tartare sauce</i>	
Donburi Vegan GF	19	Creamy Chicken Fettuccine	22
<i>grilled mushroom, carrots, avocado, seaweed,</i>		<i>smoke chicken, bacon, mushroom</i>	
<i>mung bean on jasmine rice with teriyaki sauce</i>		Braised Pork Benedict	26
<i>add</i>		<i>bao buns, poached eggs, slaw, pickled radish,</i>	
<i>roast chicken/ house cured salmon</i>	8	<i>fried shallot with hollandaise</i>	
Botannix Rosti Stack GF	19	Thai Chicken Curry	22
<i>poached egg with house made hollandaise</i>		<i>bamboo shoots, straw mushroom, mung bean</i>	
<i>on potato rostis, beetroot puree, portobello</i>		<i>with rice</i>	
<i>mushroom and roasted tomato</i>		Mexican Beef Nachos GF	16
<i>add bacon</i> 5.5		<i>with guacamole & sour cream</i>	
Avocado & Edamame Smash	20		
Vegan GF optional		Sides	
<i>cherry tomatoes, feta, dukkah (contains nuts),</i>		Potato wedges	8.9
<i>sourdough</i>		<i>with sour cream & sweet chili sauce</i>	
<i>add poached egg</i>	3	<i>add cheese & bacon</i>	6
Creamy Mushrooms	19	Beer battered chips with aioli	7.9
<i>creamy portobello mushrooms on toasted</i>			
<i>ciabatta, baby spinach, poached egg with</i>			
<i>shaved parmesan</i>			
<i>add bacon</i> 5.5			

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. All breads can be substituted for gluten free bread for \$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
Kids' Juice	3