

## ALL DAY MENU

<b>Crunch Bowl V</b> 17	<b>Italiano GF V</b> 19.5
homemade granola goodness with mixed nuts and seeds baked in manuka honey, natural Greek yoghurt, kiwifruit salsa and freeze dried berries	freedom loaves, feta, smashed avocado, roasted tomatoes, poached eggs, red onion, harissa, with basil pesto and Italian balsamic glaze
<b>Cambodian Rice Porridge GF DF Vegan</b> 17	<b>Creamy Balsamic Mushrooms &amp; Chorizo</b> 21.5
creamy organic black rice porridge cooked in coconut cream, lychee, berries, roasted peanuts and shredded coconut	creamy buttons mushrooms cooked with chorizo in a homemade garlic and herb sauce, served on five grain bread, topped with a rocket parmesan salad and balsamic reduction, finally glazed with olive oil
<b>Eggs Any Style</b> 13	<b>Smoked Salmon &amp; Potato Rosti GF</b> 21
on 5 grain or ciabatta	topped with a poached egg, smashed avocado, sour cream and tomato relish
freedom loaf <b>GF</b> 3	<b>Bacon &amp; Potato Rosti GF</b> 20
add bacon 4	topped with a poached egg, smashed avocado, sour cream and tomato relish
<b>Biggie Brekkie</b> 24	<b>Vietnamese Beef Salad / Chicken Salad DF</b> 22
with any style eggs, organic beef sausages, roasted tomatoes, bacon, grilled mushrooms, house tomato relish and hash browns served on 5 grain or ciabatta	mesclun, mint, pickled carrot, bean sprout, rice noodles, crushed peanuts, fried shallots with a spicy garlic lime and chilli (nuoc mam) dressing
freedom loaf <b>GF</b> 2	<b>Karen's Keto GF</b> 25
<b>Eggs Bene</b>	herb chicken, poached egg, feta, smashed avocado, almonds, green beans, broccoli, chia seeds, salad greens drizzled w/ chilli, apple cider, and agave dressings
wilted spinach with	<b>Corn &amp; Zucchini Fritters</b> 21.5
mushrooms 19	sweetcorn, capsicums, zucchini fritters, with bacon, smashed avocado and salad greens, topped with sour cream and sweet chilli
free range streaky bacon 20	<b>Sides</b>
salmon 21	house fries 8
all finished with a rich hollandaise sauce served on toasted organic English muffin	mushrooms 6
<b>Sriracha Chicken Bene</b> 21	hashbrowns 6
southern fried chicken served on a toasted English muffin, poached eggs, baby spinach and sriracha hollandaise	eggs (2) 5
<b>Frenchie</b> 21	beef sausages (2) 6
organic crispy brioche with grilled banana, orange poached pear, honey & lemon mascarpone mousse, berry compote, freeze-dried raspberry finished with maple syrup	free-range bacon 6
add bacon 3	roasted tomatoes 5
<b>Omega Energy GF</b> 22	
freedom loaves, fetta, smashed avocado, pickled beetroot, rocket, smoked salmon, Italian glaze, poached egg and chia seeds	

**GF** Gluten Free, **V** Vegetarian, **DF** Dairy Free

*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. Please inform the manager if you have any food allergy or special dietary requirements

## DRINKS

### COFFEES

	regular	large
Flat white	4.8	5.2
Cappuccino	4.8	5.2
Latte		5.2
Long black	4.5	
Short black	4	
Mocha (dark/white)	5.2	5.8
Americano	4.5	
Vienna	5	
Hot chocolate (dark/white)	5	5.5
Chai latte (sweet/spicy)		5.5
Caramel Macchiato		6
Turmeric Latte		6
Matcha Latte		6
Soy, Almond milk / Decaf / Flavoured syrup		add 80c

### TEAS

Tea for one	4
Tea for two	8
<i>English Breakfast, Earl Grey, Green, Chamomile, Jasmine, Peppermint, Wild Berry Infusion, Ginger &amp; Lemon</i>	

### CLASSICS OVER ICE

Ice Americano	5
Ice Latte	5.5
Ice Mocha, Ice Caramel Macchiato	6

### FRAPPUCCINOS

Mocha Frappe (dark/white), Coffee Frappe, Salted Caramel Coffee Frappe, Caramel Macchiato Frappe	7.5
Chocolate Frappe (dark/white), Matcha Frappe, Chai Latte Frappe	7

### MILKSHAKES

Vanilla, Strawberry, Banana, Mint, Chocolate, Caramel, Lime, Raspberry	6.5
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### BLENDED SMOOTHIES

Detox <i>blueberries, banana, dates and boysenberries</i>	9.5
Energise <i>strawberries, apple, pear, pineapple and dates</i>	
Reboot <i>mango, pineapple, banana and passionfruit</i>	
Booster <i>banana, mango, spinach and lime juice</i>	

### WINE

glass 11      bottle 48

#### Spy Valley Sauvignon Blanc

*a classic Marlborough sauvignon blanc with crisp intense flavours, in a dry style*

#### TW Lilly Rose

*vibrant watermelon pink, this rosé is an immediate treat for the eyes. aromas of ripe raspberry and subtle wildflowers*

#### Lake Hayes Pinot Gris

*classic pinot gris aromas of pear and quince abound in this vibrant wine*

#### Crowed House Pinot Noir

*the result is a medium bodied pinot noir, the palate is silken and seductive with cherry and raspberry flavours to the fore, and undertones of savoury dried spices and earth*

#### Veuve Du Vernay (200ml) 12

*crisp and complex flavours from a blend of three famous French white grapes*

### BEER

Heineken 9

Steinlager Pure Light 8