
ALL DAY MENU

Chocolate Granola VG DF 15.9
strawberry coconut yoghurt & seasonal fruit

Egg on Toast V 12.9
free range eggs your way, dukkah, relish, petit salad, sourdough

French Toast V 19.5
nutella stuffed brioches, coconut caramel mascarpone, hazelnut praline, berries and rhubarb compote, maple

Mushroom Medley GF V 18.5
mixed mushrooms, bourbon rocket cream, house hash, poached egg, parmesan, truffle oil

Benedicts GF 22.5
poached free range eggs, house hash, wilted spinach, chipotle hollandaise
streaky bacon, pesto cream, jerky crumbs
house smoked salmon, caper flowers, beetroot puree, dill oil
grilled halloumi, hazelnut, tomato salsa
smashed avo, roasted vine tomato, lime

Spanish Open Omelette 18.5
chorizo, spinach, sundried tomatoes, mozzarella, gremolata, pickled onion, sourdough

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

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

ALL DAY MENU

Botannix Grills 23.5
streaky bacon, free range eggs, roasted vine tomato, house hash, cabonosi, whipped feta, sourdough

Smashed Avocado on Rye V 19
tomatoes, roasted golden beetroot, halloumi, poached egg, herbs, za tar

Falafel DF GF VG 18.9
beetroot hummus, herbs salad, kumara crisps, lemon sumac dressing, tahini sauce

Harrisa Cauliflower Taco DF VG 18.5
crispy battered cauliflowers, corn and kale slaw, jalapeno mayo, coriander, charred lime

Grilled Chicken Avocado Salad 20
marinated chicken, papaya, avocado, salad greens, citrus dressing

Beef Burger 22
brioche bun, baby cos, red onion, tomato, cucumber, smoked cheddar, peppercorn cheese, fries

Chicken Banh Mi 22
crispy fried buttermilk chicken, sriracha aioli, asian herbs, pickled vege, fries

Beer Battered Fish & Chips 22.5
spiced beer batter, green salad, lime tartare

Sides

<i>chipotle hollandaise</i>	3	<i>house smoked salmon</i>	5
<i>streaky bacon</i>	5	<i>smashed avocado</i>	5
<i>house hash</i>	4	<i>sourdough / gluten free toast</i>	3.5
<i>sauteed mushrooms</i>	5.5	<i>halloumi</i>	5.5
<i>fries with aioli</i>	8.9	<i>egg</i>	3

DRINKS

COFFEES

	regular	large
Flat white	4.5	5
Cappuccino	4.5	5
Latte	5	5.5
Long black	3.8	
Short black	3.8	
Mocha	5	5.5
Americano	4	
Belgian hot chocolate	5	5.5
Chai latte (sweet/spicy)	5	
Soy / Almond / Coconut milk		add 80c
Flavoured shot		add 80c
Fluffy		add 1
Decaf		add 1

TEAS

	for one	for two
	4.9	8
<i>English Breakfast, Earl Grey, Peppermint Herbal, Ginger Tea, Raspberry, Paris, Hot Cinnamon Spice, Green</i>		

100% COLD PRESSED JUICE

	7.9
Citrus Boost <i>apple, orange, pineapple</i>	
Citrus No. 1 <i>apple, carrot, orange</i>	
Bloody Beets <i>apple, beetroot, ginger, lemon</i>	

COLD DRINKS

Iced Drinks <i>ice coffee, mocha or chocolate</i>	7.5
Milkshake <i>banana, caramel, vanilla, chocolate, strawberry, lime</i>	7.5

SMOOTHIES

Green Goodness <i>banana, mango, spinach, coconut water</i>	8
Banana & Date <i>banana, date, yoghurt, honey, milk</i>	7.9
Tropical <i>banana, mango, pineapple, yoghurt, coconut water</i>	7.9
Summer Berry <i>mixed berry, banana, yoghurt, coconut water</i>	8

DRINKS

SPARKLING WINE

	glass	bottle
Prosecco 200ml bottle		9
Pinot Gris	15	36
<i>Babydoll, Sparkling Blush - Marlborough 2018</i>		

WHITE WINE

	glass	bottle
Sauvignon Blanc	9	27
<i>Villa Maria Private Bin - Marlborough 2019</i>		
Chardonnay	10	32
<i>Trinity Hills - Hawkes Bay, 2018</i>		
Riesling	11	32
<i>Coopers Creek - Marlborough 2015</i>		
Pinot Gris	12	36
<i>Roaring Meg - Central Otago, 2018</i>		

ROSÉ

	glass	bottle
Rosé	8	26
<i>Babydoll - Marlborough 2018</i>		

RED WINE

	glass	bottle
Merlot	11	35
<i>Oyster Bay - Hawkes Bay, 2018</i>		
Syrah	13	37
<i>Tellus - Falesco, 2016</i>		
Pinot Noir	14	36
<i>Akarua Rua - Central Otago, 2018</i>		

BEER

Peroni		7
Heineken - Lager		8
Corona Extra - Pale Lager		8
Stella Artois - Lager		8
Panhead Supercharger - APA		9

CIDER

Moa - Apple & Rhubarb		8
Monteiths - Crushed Pear		8
Rekorderlig - Strawberry & Lime		9