

## ALL DAY MENU

|  |      |
|--|------|
| <b>Free Range Eggs on Toast</b> <b>GFA</b>   | 13   |
| <i>eggs cooked your way served with 5-grain toast, vine roasted tomato and housemade tomato relish</i>   |      |
| <b>Handcrafted by Loaf Bagels</b>  |      |
| <i>cream cheese and jam</i>  | 9.5  |
| <i>grilled streaky bacon, fresh tomato, avocado, spinach &amp; cream cheese</i>  | 16   |
| <i>south island smoked salmon, cream cheese, capers, red onion &amp; lemon</i>   | 16.5 |
| <i>gluten free bagels extra</i>  | 1    |
| <b>Summer Lovin' Granola</b>   | 16.9 |
| <i>toasted botannix granola served with seasonal fruits, berry compote and vanilla yoghurt</i>   |      |
| <b>Botannix Big Breakfast</b> <b>GFA</b>   | 24   |
| <i>free range eggs cooked your way with streaky bacon, pork sausage, sauteed mushroom, vine roasted tomato, potato hash, 5-grain toast and tomato relish</i> |      |
| <b>Eggs Benedict</b> <b>GF</b>   |      |
| <i>served on a housemade potato rosti with fresh baby spinach &amp; two poached eggs</i>   |      |
| <i>streaky bacon with a lemon cardamom hollandaise</i>   | 21   |
| <i>grilled haloumi &amp; mushroom with a truffle hollandaise</i>   | 22   |
| <i>cold smoked salmon, lemon with a dill hollandaise</i>   | 22   |
| <b>Pork Benedict</b> <b>GF</b>   | 23   |
| <i>slow cooked pork served on okonomiyaki (Japanese veggie fritter) two poached eggs, fresh baby spinach, miso hollandaise, Japanese mayo and bbq sauce</i>  |      |
| <b>Crème Brulee French Toast</b> <b>GFA</b>  | 21   |
| <i>brioche French toast with a vanilla crème brulee, green apple sorbet, yoghurt powder and watermelon</i>   |      |
| <b>Zucchini &amp; Haloumi Fritters</b> <b>V</b>  | 21.5 |
| <i>zucchini and haloumi fritters served with a spicy tomato relish, smashed avocado and finished with a poached egg</i>                                      |      |
| <i>add bacon</i>   | 4    |

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|  |             |                        |   |
|--|-------------|------------------------|---|
| <b>Berbere Dahl Pave</b>   | <b>V GF</b> | 19                     |   |
| <i>spiced lentil pave with toasted cashews, yoghurt, seasonal fruit chutney and seasonal green vegetables<br/>can be made vegan on request</i> |             |                        |   |
| <b>Vietnamese Chicken Salad (Goi Cha)</b>  | <b>GFA</b>  | 19.5                   |   |
| <i>Vietnamese poached chicken, crispy Asian slaw, fried shallots, peanuts, fresh herbs served with nuoc mam cham<br/>gluten free available</i> |             |                        |   |
| <b>Green Bowl</b>  | <b>GF</b>   | 19                     |   |
| <i>quinoa, baby spinach, haloumi, toasted seeds, avocado, seasonal greens and a poached egg</i>  |             |                        |   |
| <b>Chorizo &amp; Calamari Salad</b>  | <b>GF</b>   | 22                     |   |
| <i>crispy fried calamari with chorizo, rocket, apple fennel slaw dressed with romesco sauce, balsamic and olive dust</i>                       |             |                        |   |
| <b>Market Fish &amp; Chips</b>   | <b>GFA</b>  | 23.5                   |   |
| <i>pan fried market fish, with straight cut fries and crispy house slaw</i>  |             |                        |   |
| <b>Spicy Chicken Burger</b>  |             | 21                     |   |
| <i>spicy glazed chicken and crispy house slaw on a toasted brioche bun served with straight cut fries</i>                                      |             |                        |   |
| <b>Fries</b>   |             | 10                     |   |
| <i>straight cut fries served with aioli and tomato sauce</i>   |             |                        |   |
| <b>Sides:</b>  |             |                        |   |
| bacon  | 5           | avocado                | 5 |
| vine roasted tomato  | 4           | haloumi                | 6 |
| two free range eggs  | 4           | pork sausage           | 5 |
| cold smoked salmon   | 5           | housemade potato rosti | 5 |

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

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

*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.*

## DRINKS

| COFFEE                              | regular | large |
|-------------------------------------|---------|-------|
| Flat white                          | 4.5     | 5     |
| Cappuccino                          | 4.5     | 5     |
| Latte (in a glass)                  | 4.5     | 5     |
| Mocha                               | 4.5     | 5     |
| Belgian hot chocolate               | 4.5     | 5     |
| Belgian hazelnut hot chocolate      |         | 5.5   |
| Macchiato                           | 4.5     |       |
| Piccolo                             | 4       |       |
| Short black                         | 3.5     |       |
| Long black                          | 4       |       |
| Americano                           |         | 4.5   |
| Sweet / Spicy chai                  | 4.5     | 5     |
| Gingernut latte                     |         | 5.5   |
| <i>All coffees are double shots</i> |         |       |
| Soy / Almond / Coconut / Oat        | .8      |       |
| Extra shot / Decaf                  | .8      |       |
| Syrup Vanilla / Hazelnut / Caramel  | .8      |       |

### TEA FOR ONE 4.5

*English Breakfast, Earl Grey, Peppermint, Green, Japanese Lime, Berry Love, Chamomile, Lemon, Honey & Ginger Syrup*

### JUICE BY THE GLASS 5.5

*Orange, Apple, Pineapple, Feijoa*

## DRINKS

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### ICED TEAS

5.5

*Lemon, Peach, Mango, Blackcurrant & Honey*

### BLENDED FRAPPES

7

*Latte, Chocolate, Mocha, Sweet Chai*

### ICED

6

*Americano, Latte, Chocolate, Mocha, Sweet Chai*

### DRINKS

Phoenix Range

5

San Pellegrino Sparkling Water 250ml

5

Bottled Water

4

Coca-Cola Range

5

### SMOOTHIES

7.5

Berry

*Mixed berries, banana, honey, apple base*

Tropical

*Tropical fruits, honey, pineapple base*

Banana

*Banana, yoghurt, honey, ice, milk base*

Green

*Banana, spinach, kale, chia seeds, mango, coconut water base*

Banana Choc

*Whey protein powder, banana, oats, milk base*