

ALL DAY BREAKFAST

Summer Light Start 18.5
poached eggs, housemade hollandaise, smoked salmon, on toasted ciabatta with avocado

Granola Bowl 19
fresh seasonal fruits, toasted berry & nut muesli served with yoghurt

Eggs on Toast 13
any style eggs & toasted bread of your choice (five grain or ciabatta)

add:

- bacon 6
- potato rostis 6
- herb roasted mushroom 6
- cold smoked salmon slices 6
- herb roast tomato 5
- avocado 5
- grilled halloumi 5
- chorizo sausages 4

Eggs Benedict
poached eggs, spinach & housemade hollandaise on an English muffin or GF potato rostis (add \$3)

- crispy bacon 21
- field mushrooms, slow roasted tomato and baby spinach V 21
- cold smoked salmon slices 22

Botannix Grill 24
eggs any style, on five grain or ciabatta, crispy bacon, grilled halloumi, potato rosti, grilled tomato & field mushroom

Botannix Rosti Stack V 22
bacon, GF potato rostis, avocado & a poached egg served with housemade hollandaise

Botannix Omelette 20
traditional ham, cheese, and tomato with toast of your choice
mushroom, spinach & feta cheese with toast of your choice V

* All breads can be substituted for gluten free for \$1

LUNCH

Chicken Avocado Salad 21
dukkah crusted chicken, avocado, quinoa, beetroot garden salad

Fried Chicken with Waffle 23
lemon pepper fried chicken breast with Belgium waffle, maple syrup, nuts & whipped cream
grilled banana, chocolate chip, strawberries, maple syrup & whipped cream V 20

Corn Fritters GF V 24
grilled corn fritters, avocado, mushrooms & grilled tomato served with side salad
add bacon 5

Summer Seafood Salad 24
soda battered squid, tempura prawn, served with a mandarin garden salad

Angus Beef Burger 23
homemade angus beef pattie, hashbrown, smoked cheddar, caramelised onions & pickles on a brioche bun, served with beer battered fries & housemade aioli

Lamb Burger 25
housemade lamb pattie in a sesame seed burger bun, with mint dressing & beetroot hummus, served with a baked potato

Fish and Chips 23
fresh battered hoki fillet, served with beer battered fries and a small garden salad

Prime Steak Sandwich 24
premium sirloin steak served with five grain, cheese, caramelised onion, fried egg and housemade aioli

Salmon Fillet 25
pan-fried king salmon fillet with grilled sesame served with a side salad and baked potato

Sides

- beer battered fries with aioli 8.5
- seasonal garden green salad 8.5
- lattice fries 10
- kumara fries 10
- wedges with bacon and cheese 15

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. Gluten Free bread is available - add \$1.

DRINK MENU

COFFEES

	regular	large
Flat White	5	5.5
Cappuccino	5	5.5
Latte		5.5
Long Black	4	
Short Black	4	
Café Mocha		5.5
Hot Chocolate	5	5.5
Chai Latte		5.5
Americano	4	
Coconut Milk / Soy / Almond / Decaf / Syrup		add 50c
Iced Coffee, Chocolate or Mocha		8
Iced Americano		5
Kids' Fluffy		2

SMOOTHIES

Juicy Mango	8
Feijoa and Apple	
Summer Berry	
Tropical Fruit	

TEAS

Tea for one	4
Tea for two	6
<i>Green, Japanese, Peppermint, Chamomile, Lemon Citrus, English Breakfast, Earl Grey, Berry Love</i>	
Lemon, Honey and Ginger	4

JUICES AND SOFT DRINKS

Diet Coke, Coke Zero, Lemonade, L&P	5
Organic Fruit Juices	5
Organic Sparkling Juice Drinks	5
Old Fashioned Quenchers	5.5
Kids' Juice Drinks	3
Ginger Beer	5
Sparkling Water	5
Juice by the Glass <i>Orange, Apple, Pineapple</i>	5
Iced Lemon, Peach or Mango Tea	5

REAL FRUIT SMOOTHIES

Detox <i>Blueberries, banana, dates, boysenberries</i>	9
Reboot <i>Mango, pineapple, banana, passion fruit</i>	
Energise <i>Strawberries, apple, pear, pineapple, dates</i>	
Booster <i>Banana, mango, spinach, lime juice</i>	