

ALL DAY MENU

Black Rice Pudding V 17 <i>black rice pudding with seasonal fruit, brown sugar and coconut milk</i>	Sticky Honey Soy Chicken Bowl 23.5 <i>with brown rice Korean style chicken thigh, edamame, coleslaw, guacamole and cashew nuts</i>
House Made Granola V 16.5 <i>fresh seasonal fruit & passionfruit yoghurt</i>	add a poached egg 3
Eggs on Toast 13 <i>free range eggs your way on ciabatta, sourdough or multi grain with a side of house made tomato relish</i>	Sweet and Sour Prawn Tacos 24 <i>mashed avo, sour cream, coleslaw and tomato salsa with chipotle aioli in a hard shell tortilla</i>
add bacon 6 roasted tomato 5 rosti 5 house cured salmon 8 sausage 5.5 mushroom 5	Chicken Bacon Mushroom Pappardelle 23.5 <i>smoked chicken, bacon, mushroom, onion, baby spinach and parmesan cheese in a rich creamy sauce</i>
Eggs Benedict <i>free range poached eggs, baby spinach with home made hollandaise and traditional English muffins</i>	Cajun Spiced Chicken Burger 24.5 <i>slow cooked chicken thigh, lettuce, tomato, bacon and mango chutney in a brioche bun, served with a side of beer battered chips and spiced aioli</i>
vegetarian 21 house cured salmon 24 grilled bacon 21	Salmon Risotto 25.5 <i>crispy skin king salmon, charred brussel sprouts, leek and broad beans</i>
Creamy Balsamic Portobello Mushroom 20 <i>creamy mushrooms on toasted sourdough with baby spinach, shaved parmesan and a poached egg</i>	Market Fish 26.5 <i>pan fried market fish, bok choy, roasted herb potatoes and a butter caper sauce</i>
add bacon 6	Mexican Beef Nachos GF 16.5 <i>with guacamole, tomato salsa and sour cream</i>
Grilled Vegetable Stack GF 21 <i>potato rostis, wilted spinach, beetroot puree, grilled haloumi, pan fried courgetti, portobello mushroom, baby carrots and a poached egg with house made hollandaise</i>	Sides
add bacon 6 add house cured salmon 8	Beer Battered Chips 9.5 <i>with aioli & tomato sauce</i>
French Toast 23.5 <i>bacon, grilled banana, seasonal fruit, almond crumble, vanilla mascarpone, served on fresh brioche bread with maple syrup</i>	Potato Wedges 10.5 <i>with sour cream & sweet chili sauce</i>
Botannix Grill 24 <i>two eggs any style on sourdough with grilled bacon, sausages, potato rosti, roasted tomato and portobello mushrooms</i>	add cheese & bacon 6

All breads can be substituted for gluten free bread for \$1.

GF Gluten Free, **V** 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.

DRINKS

COFFEE SIERRA

	reg	large
Flat White	4.8	5.3
Cappuccino	4.8	5.3
Latte		5.3
Short Black	4	
Long Black	4.2	
Americano	4.5	
Café Mocha		5.5
Hot Chocolate		5.3
Kids' Hot Chocolate	3	
Chai Latte		5.5
Macchiato	4.2	
Soy / Almond / Coconut / Oat / Decaf / Syrup / Honey		add 80c

TEAS

Tea for One	4.6
<i>English Breakfast / Earl Grey / Green / Peppermint / Chamomile / Berry</i>	
Hot Lemon, Honey & Ginger	5

COLD DRINKS

Iced Latte	6
Iced Coffee / Mocha / Chocolate	7.8
Milkshakes	7
<i>Chocolate / Strawberry / Vanilla / Lime / Banana / Caramel</i>	

BLENDED SMOOTHIES

Topical Smoothies	9
<i>Mango / Pineapple / Banana / Coconut / Cream / Yoghurt</i>	
Banana Smoothies	8.5
<i>Banana / Honey / Yoghurt</i>	
Berry Smoothies DF	9
<i>Mixed Berry / Apple Juice / Banana</i>	
Pineapple and Mango Smoothies DF	8.5
<i>Pineapple / Mango / Coconut Milk</i>	

JUICES AND SOFT DRINKS

Charlies	5.8
Phoenix	5
Kids' Juice	3