

ALL DAY MENU

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

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

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