

## ALL DAY MENU

<b>Morning Glory V</b>	17.5	<b>Salmon Potato Rosti GF</b>	21
homemade granola goodness with mixed nuts and seeds baked in manuka honey. natural greek yoghurt, kiwifruit and berry compote		topped with a poached egg, smashed avocado, sour cream, and tomato relish	
<b>Bundles of Joy</b>	13.5	<b>Bacon Potato Rosti GF</b>	21
eggs any style on five grain   ciabatta		topped with a poached egg, smashed avocado, sour cream, and tomato relish	
freedom loaf <b>GF</b>	3		
add bacon	4		
<b>Big Kahuna</b>	24	<b>Vegan Victory V GF DF</b>	21
eggs any style, organic beef sausages, roasted tomatoes, premium bacon, grilled mushrooms, house tomato relish and potato rosti served on five grain   ciabatta		potato rosti, hummus, tomato relish, smashed avocado, wilted spinach, and roast tomato	
freedom loaf <b>GF</b>	3		
<b>Eggs Benedict Cumberbatch</b>		<b>Chimichurri Tosser GF DF</b>	23
wilted spinach with		beef, mesclun, tomato, onion, fried shallots with a chimichurri dressing	
mushrooms	19.5		
free range streaky bacon	20	<b>Miss Piggy</b>	23
salmon	21	pork belly burger served with, bacon, creamy sriracha hollandaise, lettuce, gherkins and fries.	
all finished with a rich hollandaise sauce served on a toasted organic english muffin			
<b>Sriracha Chicken Bene</b>	22	<b>Ay Papi Chulo</b>	23
southern fried chicken served on a toasted english muffin, poached eggs, baby spinach and sriracha hollandaise		180g beef patty, free range premium bacon, puhoi brie cheese, lettuce, onion, gherkins, brioche bun, tomato relish, mayo, and fries	
<b>Belly Bene</b>	23	<b>Tubby Lumpkins</b>	23
braised pork belly, served with kimchi, poached eggs, citrus hollandaise and bao bun		braised pork belly served with potato rostis, sauteed green beans and béarnaise sauce.	
<b>Belles Crêpes</b>	22	<b>Karen's Keto</b>	25
free-range bacon, grilled banana, berry compote and french vanilla ice cream		smoked chicken, poached egg, feta, smashed avocado, green beans, broccoli, chia seeds, almonds, salad greens drizzled in lemon, olive oil	
<b>Kale-Bag V GF</b>	20	<b>Sides</b>	
freedom loaves, feta, smashed avocado, roasted tomatoes, poached eggs, red onion, rocket & kale pesto and italian balsamic glaze (gf) (v)		house fries	8
<b>Shroomz</b>	22	beef sausages (2)	6
creamy buttons mushrooms cooked in a balsamic, garlic and herb sauce, served on five grain bread, topped with a rocket parmesan salad and balsamic reduction and glazed with olive oil		free-range bacon	6
		hashbrowns	6
		eggs (2)	5
		roasted tomatoes	5

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

*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

## DRINKS

### COFFEES

	regular	large
Flat white	4.8	5.2
Cappuccino	4.8	5.2
Latte		5.5
Long black	4.5	
Short black	4.5	
Mocha (dark/white)	5.5	5.8
Americano	5	
Vienna	5	
Hot chocolate (dark/white)		5.8
Chai latte (sweet/spicy)		5.5
Caramel Macchiato		6
Turmeric Latte		6
Matcha Latte		6
Soy, Almond milk / Decaf / Flavoured syrup		add 80c

### TEAS

Tea for one	4
Tea for two	8
<i>English Breakfast, Earl Grey, Green, Chamomile, Jasmine, Peppermint, Wild Berry Infusion, Ginger &amp; Lemon</i>	

### CLASSICS OVER ICE

Ice Mocha, Ice Caramel Macchiato	6.5
Ice Americano, Ice latte, Ice Chocolate	6

### FRAPPUCCINOS

Mocha Frappe (dark/white), Coffee Frappe, Salted Caramel Coffee Frappe, Caramel Macchiato Frappe	7.5
Chocolate Frappe (dark/white), Matcha Frappe	7

### MILKSHAKES

Vanilla, Strawberry, Banana, Mint, Chocolate, Caramel, Creaming Soda, Lime, Raspberry	7
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### BLENDED SMOOTHIES

Detox <i>blueberries, banana, dates and boysenberries</i>	9.5
Energise <i>strawberries, apple, pear, pineapple and dates</i>	
Reboot <i>mango, pineapple, banana and passionfruit</i>	
Booster <i>banana, mango, spinach and lime juice</i>	

### WINE

glass 11    bottle 48

#### Sauvignon Blanc

*a classic Marlborough Sauvignon Blanc with intense flavours and crisp acid in a dry style*

#### Rosé

*vibrant watermelon pink, this rosé is an immediate treat for the eyes*

#### Pinot Gris

*classic pinot gris aromas of pear and quince abound in this vibrant wine*

#### Pinot Noir

*pinot noir berries generally have low tannins, a natural protection against pests and uv radiation*

#### Veuve du Vernay (200ml) 12

*crisp and complex flavours from a blend of three famous French white grapes*

### BEER

Craft Beer	10
Light Beer	8
Heineken	9