

ALL DAY MENU

Morning Glory V	17.5	Salmon Potato Rosti GF	22
homemade granola goodness w/ mixed nuts and seeds baked in manuka honey, natural Greek yoghurt, kiwi fruits and blueberry compote		topped with a poached egg, avocado, sour cream, and tomato relish	
Bundles of Joy	13.5	Bacon Potato Rosti GF	22
eggs any style on five grain ciabatta keto bread GF 3 add bacon 4		topped with a poached egg, avocado, sour cream, and tomato relish	
Big Bolos	25	Vegan Victory V GF DF	22.5
any style eggs, breakfast sausages, roasted tomatoes, premium bacon, grilled mushrooms, house tomato relish and potato rosti served on five grain ciabatta keto bread GF 3		potato rosti, hummus, tomato relish, smashed avocado, wilted spinach and roast tomato	
Eggs Benedict Cumberbatch		Miss Piggy	23
wilted spinach with free range streaky bacon 21 salmon 22 mushrooms 21 all finished with a rich hollandaise sauce served on toasted ciabatta		pork belly burger served with bacon, creamy sriracha hollandaise, lettuce, gherkins and fries.	
Sriracha Chicken Bene	22	Papi Chulo	23
southern fried chicken served on a toasted ciabatta, 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	
Belly Kimchi Bene	23	Tubby Lumpkins	23.5
braised pork belly, served with kimchi, poached eggs, citrus hollandaise and bao bun		braised pork belly served with potato rostis, charred seasonal greens, béarnaise sauce and grilled truss tomato	
Belles Crêpes	23	Harissa Sirloin Steak	26.0
free-range bacon, grilled banana, berry compote and french vanilla ice cream		harissa marinated sirloin beef steak, with charred seasonal greens, potato rosti topped with pesto and grilled truss tomato	
Kale-Bag V GF	22	Karen's Keto	26
keto bread, feta, smashed avocado, roasted tomatoes, poached eggs, red onion, w/ rocket kale pesto and Italian balsamic glaze.		smoked chicken, poached egg, feta, smashed avocado, charred seasonal greens, chia seeds, toasted almonds, salad greens drizzled in balsamic, lemon, olive oil	
Shroomz	23	Sides	
creamy buttons mushrooms cooked in a balsamic, garlic and herb sauce, served on five grain bread, topped with leafy greens, parmesan and balsamic reduction, finally glazed with olive oil		house fries 8 mushrooms 6 hashbrowns 6 eggs (2) 5	breakfast sausages (2) 6 free-range bacon 6 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	5	5.5
Cappuccino	5	5.5
Latte		5.5
Long black	5	
Short black	5	
Mocha (dark/white)	6	6.5
Americano	5	
Vienna	5	
Hot chocolate (dark/white)	6	6.5
Chai latte (sweet/spicy)		6
Caramel Macchiato		6
Turmeric Latte		6
Matcha Latte		6
Soy, Almond milk / Decaf / Flavoured syrup		add 1

TEAS

Tea for one	5
Tea for two	10
<i>English Breakfast, Earl Grey, Green, Chamomile, Jasmine, Peppermint, Wild Raspberries & Hibiscus, Ginger & Lemon</i>	

CLASSICS OVER ICE

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

FRAPPUCCINOS

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

MILKSHAKES

Vanilla, Strawberry, Banana, Mint, Chocolate, Caramel, Creaming Soda, Lime, Raspberry	7.5
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BLENDED SMOOTHIES

Detox <i>blueberries, banana, dates and boysenberries</i>	9.8
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 12 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