# Brunch

#### please inform staff of any allergies

#### CHIA BOWL

Chia coconut yoghurt, berry compote & goji granola **V GF AF SF** 16

#### EGGS ON TOAST

Poached, scrambled or fried eggs on ciabatta or five grain **GF\*** 15 add hollandaise **GF NF** 2 add vegan hollandaise **V GF NF** 2

#### BREAKFAST BURRITO

Scrambled tofu, chilli beans, spinach, roasted corn, red pepper, jalapeño & coriander salsa & chipotle mayo, in a toasted flour tortilla, with spicy slaw **V GF\* NF** 22 add fries 6

#### BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, poached eggs & hollandaise GF NF 24

#### **VEGAN BOT BENNIE**

Herbed potato rostis topped with portobello mushroom, spinach, scrambled tofu & hollandaise **V GF NF** 24

#### CAULI CHEESE TOASTIE

Caramelised cauliflower cheese in toasted ciabatta V NF 14 add fries 6

#### GYROS

Souvlaki bread, filled with halloumi, whipped tahini, pickled cucumber, herbed slaw & fries  $\rm NF~24$ 

#### **VEGAN GYROS**

Souvlaki bread, filled with shredded BBQ plant based chicken, whipped tahini, pickled cucumber, herbed slaw & fries  $\rm NF$  24

#### AVOCADO TOAST

Smashed avocado, labneh, pickled red onion, pistachio dukkah on toasted ciabatta **V GF\*** 22 Add poached eggs or scrambled tofu 7

#### BANH MI

Marinated tofu, pickled red onion, spicy slaw, coriander, crushed peanuts, sriracha & mayo in a baguette **V NF** 19 add fries 6

#### FAJITA TOFU BOWL

Marinated tofu, roasted corn, red pepper, jalapeño & coriander salsa, smashed avocado, chilli beans, Mexican rice, spicy slaw & chipotle mayo **V GF NF** 25

#### CRISPY RICE SALAD

Baked chilli rice, with avocado, edamame, spring onion, peanuts, coriander & mint in a spicy soy maple dressing **V GF NF\*** 25

#### THE BIG LYALL

Free-range eggs, facon, hash brown, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, hollandaise, toasted ciabatta **NF** 26

#### VEGANISE ME

Smashed avocado, facon, hash brown, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, vegan hollandaise, toasted five grain **V NF** 26



Eggs as you like (2) 7 Facon **V GF NF** 6 Ciabatta/5 grain bread (2) **V NF** 

Gluten free bread (1) V GF NF 4 Avocado V GF NF\* 7 Plan\*t sausage (1) V GF NF 4 Wilted spinach V GF NF 7 Scrambled tofu V GF NF 7 Halloumi GF NF 8 Battered jalapeños V NF 6 Roasted tomato V GF NF 6 Hash browns V GF NF 7 Portobello mushroom V GF NF 7 Chilli Beans V GF NF SF 5 Aioli V NF 2 Hollandaise GF NF 3 Vegan hollandaise V GF 2 Gravy V NF 3.5

## burgers!



#### BREAKFAST BURGER

Hash brown, fried egg, facon, tomato, BBQ sauce, hollandaise in an English muffin, with fries **GF\* NF** 23

#### VEGAN BREAKFAST BURGER

Hash brown, sliced plant based chorizo, facon, tomato, lettuce, BBQ sauce, vegan hollandaise, English muffin, with fries **V GF\* NF** 23

#### DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce, with fries **V GF\* NF** 25 double beef / double cheese 5

#### KATSU CHICKEN BURGER

Crumbed plant based chicken, katsu sauce, herbed slaw, pickled cucumber & aioli in a brioche bun, with fries **V NF** 25

#### SWEET POTATO BURGER

Sweet potato & chickpea patty, with pickled cucumber, slaw, chipotle mayo, lettuce & sundried tomato olive chutney in a brioche bun, with fries **V NF** 22

**THE BFC: THE BOTANIST FRIED CHEESE** Crumbed halloumi, facon, smoked cheddar, spicy slaw & BBQ sauce, with fries **NF** 26

### pancakes

#### BUCKWHEAT PANCAKES

#### Choose from:

**Oreo**: Oreo crumbs, chocolate sauce, mascarpone **V NF AF** 22

*Or:* Cinnamon spiced pear & apple, with maple syrup **V GF AF** 22



## brunch cocktails!

#### BELLINI

Prosecco, peach purée, peach bitters 12

### ESPRESSO MARTINI

Vodka, coffee liqueur, espresso shot 18

#### MIMOSA

Sparkling wine, fresh OJ 12

#### FRIES

Cajun fries with aioli V GF NF 12

POUTINE

Fries with gravy, crumbled feta & crispy shallots V NF 18

#### SALTED CARAMEL CHEESECAKE

Cookie base, with salted caramel cream cheese & salted caramel sauce topping **GF NF** 14

 V = vegan; GF = gluten free, unfortunately we can not cater for coeliac; GF\* = gluten free bread \$2.5 extra; NF = nut free; \* = on request
For soy or allium free, please ask staff to check our allergens chart