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please inform staff of any allergies

CHIA BOWL

Chia coconut yoghurt, berry compote & goji granola V GF 17

EGGS ON TOAST Poached, scrambled or fried eaas on ciabatta or five arain **GF*** 15

add hollandaise GF NF 2 add vegan hollandaise V GF NF 2

BREAKFAST BURRITO

Flour tortilla with scrambled tofu, adobo chilli beans, spinach, roasted corn, red pepper, jalapeño & coriander salsa & chipotle mayo, with spicy slaw V NF 22 add fries 6

BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, poached eggs & hollandaise **GF NF** 25

VEGAN BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, scrambled tofu & hollandaise V GF NF 25

AVOCADO TOAST

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

BANH MI

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

GYROS

Souvlaki bread, filled with halloumi, pickled cucumber, herbed slaw, gravy, cheese sauce, sriracha mayo & fries NF 25

VEGAN GYROS

Souvlaki bread, filled with plant based chicken, pickled cucumber, herbed slaw, gravy, cheese sauce, sriracha mayo & fries NF 24

FAJITA TOFU BOWL

Mexican spiced crumbled tofu, roasted corn, red pepper, jalapeño & coriander salsa, smashed avocado, adobo chilli beans, herbed slaw, coriander & chipotle mayo V GF NF 25

THAI SALAD

Plant based 'chicken', Asian slaw, mung bean, edamame, green beans, chilli, salad greens, herbs & shallots with Thai dressing **V NF*** 25

SPANAKOPITA

Spinach & feta in filo pastry, coconut labneh, microherb salad V 23

CRISPY RICE SALAD

Baked chilli rice, avocado, edamame, spring onion, peanuts, mint & coriander with spicy soy maple dressing & fried shallots **V 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 toast (2) V NF 7 Hash browns V GF NF 7 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 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 26 double beef / double cheese 5

SEÑOR POLLO BURGER

Marinated chicken, grilled pineapple, cheese sauce, jalapeños, pickled red onions, lettuce & chipotle mayo in a brioche bun, with tortilla chips & guacamole NF 26

THE NASHVILLE BURGER

Buttermilk fried oyster mushrooms, miso mayo, Gochuian & sriracha maple sauce, pickled cucumber & slaw, in a brioche bun, with fries **V NF** 26

THE BFC: THE BOTANIST FRIED CHEESE

Crumbed halloumi, facon, smoked cheddar, herbed slaw & BBQ sauce, with fries **NF** 26

pancakes

MATCHA PANCAKES

Choose from:

The OG: caramelised pear, mascarpone & maple syrup **V NF** 22



Or: Berry: Mascarpone, strawberry & berry compote V NF 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



POUTINE

- Fries with gravy, crumbled feta & crispy e
- shallots V NF 18 8

CHEESECAKE OF THE DAY

Ask your server for today's flavour **GF NF** 14

V = vegan; GF = gluten free, sorry 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