

Brunch

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 eggs on ciabatta or five grain **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 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 tofu, roasted corn, red pepper, jalapeño and 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 sprouts, red chilli, mixed greens, herbs, fried shallots with Thai dressing **V NF* 25**

SPANAKOPITA

Spinach, fresh herbs & feta in filo pastry, with a side 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**

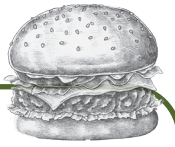
VEGANISE ME

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

Sides

Eggs as you like (2) 7	Battered jalapeños V NF 6
Facon V GF NF 6	Roasted tomato 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	Portobello mushroom V GF NF 7
Avocado V GF NF* 7	Chilli Beans V GF NF SF 5
Plan*t sausage (1) V GF NF 4	Aioli V NF 2
Wilted spinach V GF NF 7	Hollandaise GF NF 3
Scrambled tofu V GF NF 7	Vegan hollandaise V GF 2
Halloumi GF NF 8	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

KATSU CHICKEN BURGER

Crumbed plant based chicken, katsu sauce, herbed slaw, pickled cucumber & aioli in a brioche bun, with fries **NF 26**

THE NASHVILLE BURGER

Buttermilk fried oyster mushrooms, miso mayo, Gochujan & 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**

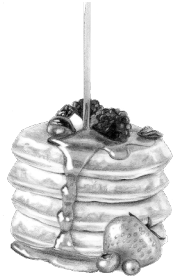
pancakes

MATCHA PANCAKES

Choose from:

The OG: caramelised pear, mascarpone facon & 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

FRIES

Cajun fries with aioli **V GF NF 12**

POUTINE

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

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