

WEEKDAY LUNCH

please inform staff of any allergies

eggs

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 BOWL

Chilli beans, scrambled eggs, slaw, smashed avo, chipotle cheese sauce, salsa in a flour tortilla bowl, with spicy slaw **V NF 24**
Swap eggs for scrambled tofu **V 24**

KOREAN SCRAMBLE

Spicy gochujang scrambled eggs, spring onion, sesame seeds, chilli crisp & sriracha on ciabatta toast **NF 22**
Swap eggs for scrambled tofu **V 22**

BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, poached eggs & hollandaise **GF NF 25**
swap eggs for scrambled tofu & vegan hollandaise **V GF NF 25**

GYROS

Souvlaki bread, filled with halloumi, pickled cucumber, herbed slaw, gravy, cheese sauce, sriracha mayo & fries **NF 25**
swap halloumi for plant based chicken **V NF 25**

SHAKSHUKA

Skillet-baked rich tomato, onion, feta & red pepper sauce, topped with a fried egg, served with souvlaki bread & labneh **GF* NF 25**
Swap egg for chickpeas **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**

S	Eggs as you like (2) 7	Halloumi GF NF 8
i	Facon V GF NF 6	Battered jalapeños V NF 6
d	Ciabatta/5 grain toast (2) V NF 7	Roasted tomato V GF NF 6
e	Gluten free bread (1) V GF NF 4	Hash browns V GF NF 7
s	Avocado V GF NF* 7	Portobello mushroom V GF NF 7
	Plan*t sausage (1) V GF NF 4	Hollandaise GF NF 3
	Wilted spinach V GF NF 7	Vegan hollandaise V GF 2
	Scrambled tofu V GF NF 7	Gravy V NF 3.5

pancakes

Choose from:

Biscoff: Banana, Biscoff cookie, Biscoff mascarpone, Biscoff maple **V NF 22**

Or: The OG: Banana, mascarpone, facon, maple syrup, cookie crumb **V GF NF 22**



toasts

EDAMAME TOAST

Edamame & avocado smash with crumbled feta, pickled red onion & cucumber, mung beans, pickled ginger, black vinegar & miso mayo on toasted ciabatta **V GF* 21**
add poached eggs or scrambled tofu 7

SAVOURY FRENCH TOAST

Brioche french toast, chipotle cheese sauce, facon, battered jalapeños, poached egg & chives **NF 24**
Swap eggs for scrambled tofu **V 24**

AVOCADO TOAST

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

a bit lighter

CHIA BOWL

Chia coconut yoghurt with goji pistachio granola & berry compote **V GF* 17**

THAI "CHICKEN" SALAD

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

WINTER SALAD

Roast kumara, chickpeas, kale, pomegranate, cucumber, crumbled feta, pepitas, walnuts & sweet mustard dressing **V GF NF* 25**

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

POUTINE Fries with gravy, feta & shallots **V NF 18**

burgers ALL SERVED WITH FRIES



BREAKFAST BURGER

Hash brown, fried egg, facon, tomato, BBQ & hollandaise in an English muffin **GF* NF 23**

VEGAN BREAKFAST BURGER

Hash brown, plant chorizo, facon, tomato, lettuce, BBQ, vegan hollandaise, in an English muffin **V GF* NF 23**

THE NASHVILLE BURGER

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

DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce **V GF* NF 26**
double beef / double cheese 5

HAWAIIAN BURGER

Maple mustard glazed plant based chicken, facon, cheese, grilled pineapple, lettuce & ranch mayo **V GF* NF 25**

THE BFC: THE BOTANIST FRIED CHEESE

Crumbed halloumi, facon, smoked cheddar, herbed slaw & BBQ, in a brioche bun **NF 26**



brunch cocktails!

BELLINI

Prosecco, peach purée, bitters 12

MIMOSA

Prosecco, fresh OJ 12

ESPRESSO

MARTINI

Vodka, coffee liqueur, espresso shot 18

CHEESECAKE OF THE DAY

Ask your server for today's flavour **V 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