

Brunch

CHIA BOWL

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

EGGS ON TOAST

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

BREAKFAST BURRITO

Scrambled tofu, chilli beans, tomato salsa, spinach & spicy mayo, in a toasted flour tortilla, with herbed slaw **V GF* NF 22**

BOT BENNIE

Herbed potato rostis topped with plant based ham, spinach & mushroom, poached eggs & hollandaise **GF NF 24**

VEGAN BOT BENNIE

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

EGGPLANT SHAKSHUKA

Roasted eggplant, tomato jalapeño & pistachio, with dill coconut yoghurt & poached eggs on ciabatta **GF* 24**
swap for scrambled tofu **V GF* NF 24**

AVOCADO TOAST

Smashed avocado with tomato jalapeño pistachio salad & feta on toasted ciabatta **V GF* SF 22**
Add poached eggs or scrambled tofu 7

POSH BEANS ON TOAST

Miso molasses cannellini beans, feta & micro radish on toasted ciabatta **V GF* NF 18**
Add poached eggs or scrambled tofu 7

YUZU TOFU SALAD

Crispy tofu with grilled mango, sliced avocado, herbed savoy cabbage & Israeli couscous, yuzu mango dressing & toasted pepitas **V NF 25**

THAI BEEF SALAD

Asian marinated plant based beef, with rice noodles, pickled carrot & cucumber, rocket, slaw & spicy peanuts **V GF NF* 26**

THE BIG LYALL

Free-range eggs, facon, hash brown, wilted spinach, posh beans, plant based sausage, roasted sumac tomato, battered jalapeños, hollandaise, toasted ciabatta **NF 25**

VEGANISE ME

Smashed avocado, facon, hash brown, wilted spinach, posh beans, plant based sausage, roasted sumac tomato, battered jalapeños, vegan hollandaise, toasted five grain **V NF 25**

SUMMER SPAGHETTI - MONDAY TO FRIDAY ONLY

Zucchini butter & capers with spaghetti **V NF**
Choose from entrée 15 / main 23

FISH & CHIPS - MONDAY TO FRIDAY ONLY

Battered banana blossom 'fish', with chips, herbed slaw & tartare **V GF AF* NF SF* 25**

Sides

Eggs as you like (2) 7

Facon **V GF NF 6**

Ciabatta/5 grain bread (2) **V NF 7**

Gluten free bread (1) **V GF SF NF 4**

Avocado **V GF AF NF* SF 7**

Plan*t sausage (1) **V GF NF 4**

Wilted spinach **V GF AF NF SF 7**

Scrambled tofu **V GF NF 7**

Halloumi **GF AF NF SF 8**

Battered jalapeños **V AF NF 6**

Roasted sumac tomato **V GF AF NF SF 6**

Hash browns (2) **V GF AF NF SF 7**

Posh Beans **V GF NF AF SF 8**

Aioli **V NF SF 2**

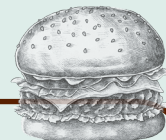
Hollandaise **GF AF NF SF 3**

Vegan hollandaise **V GF AF 2**

Gravy **V NF 3.5**

please inform staff of any allergies

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

SRIRACHA CHICKEN BURGER

Marinated sriracha plant based chicken, with herbed slaw, red onion & dill cucumber yoghurt, with fries **V NF 25**

THE BFC: THE BOTANIST FRIED CHEESE

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

FISH BURGER

Battered banana blossom 'fish', candied jalapeños, herbed slaw & tartare, with fries **V GF* NF 25**

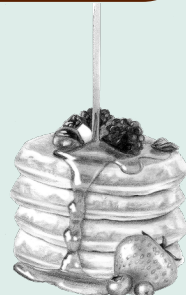
pancakes

BUCKWHEAT PANCAKES

Choose from:

Biscoff Tiramisu: Banana, biscoff mascarpone, coffee maple syrup, biscoff biscuit **V NF AF 22**

Or: Lemon Posset: Lemon curd syrup, mascarpone, summer berry compote **V GF AF 22**



brunch cocktails!

BELLINI

Prosecco, peach purée, peach bitters 12

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso shot 18

MIMOSA OF THE WEEK

Ask your server for this week's flavour 14



fries

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

POUTINE

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

CHEESECAKE OF THE DAY

Ask your server for today's flavour, **V GF AF NF* 12**

V = vegan; **GF** = gluten free, unfortunately we can not cater for coeliac; **GF*** = gluten free bread \$2.5 extra; **AF** = allium free, **NF** = nut free; **SF** = soy free; * = on request