

Brunch

please inform staff of any allergies

SOUP OF THE DAY

Ask your server for today's flavour, with toasted ciabatta **V GF* NF 16**

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 AF NF SF 2** add vegan hollandaise **V GF AF NF 2**

BREAKFAST BURRITO

Scrambled tofu, chilli beans, chargrilled red peppers, spinach & spicy mayo, in a toasted flour tortilla, with herbed slaw **V GF* NF 22**
add fries 6

BOT BENNIE

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

VEGAN BOT BENNIE

Herbed potato rostis topped with plant based ham, 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 **NF 24**

VEGAN GYROS

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

AVOCADO TOAST

Smashed avocado, feta, sun-dried tomato olive chutney & toasted pepitas, on toasted ciabatta **V GF* SF 22**
Add poached eggs or scrambled tofu 7

MUSHROOMS ON TOAST

Mushrooms with whipped tahini & sage, on ciabatta **V GF* NF 21**
Add poached eggs or scrambled tofu 7

FAJITA TOFU BOWL

Mexican spiced tofu, chargrilled red peppers, smashed avocado, chilli beans, lime & garlic rice, herbed slaw, coriander & chipotle mayo **V GF NF 25**

CHICKEN SALAD

Sweet potato, vegan chicken, pickled cucumber, kale, salad greens, candied walnuts, crispy rosemary, balsamic glaze & coconut dressing **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 25**

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 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 tomato **V GF AF NF SF 6**

Hash browns **V GF AF NF SF 7**

Mushrooms **V GF AF NF SF 7**

Chilli Beans **V GF NF AF SF 5**

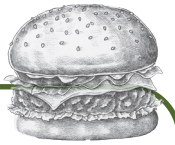
Aioli **V NF SF 2**

Hollandaise **GF AF NF SF 3**

Vegan hollandaise **V GF AF 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

BBQ CHICKEN BURGER

Crumbed BBQ marinated chicken patty, herbed slaw, pickles, mustard & ranch mayo in a brioche bun, with fries **V NF 25**

SWEET POTATO BURGER

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

THE BFC: THE BOTANIST FRIED CHEESE

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

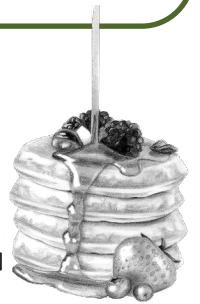
pancakes

BUCKWHEAT PANCAKES

Choose from:

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

Or: Winter Fruit: 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

FRIES

Cajun fries with aioli **V GF AF* NF SF* 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 AF NF 14**

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