

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 GF* 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

TAHINI NOODLE SALAD

Tahini rice noodle salad with maple glazed orange kumara,

roasted kale, herbed slaw & candied walnuts **V GF NF* 26**

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**

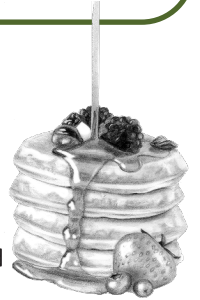
pancakes

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 OF THE WEEK

Ask your server for this week's flavour 14



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