

# 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**

### 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 shredded chicken **V NF 25**

### VEGAN GYROS

Souvlaki bread, filled with plant based chicken, 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**

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

## 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, balsamic & miso mayo on ciabatta **V GF\* 21**  
add poached eggs or scrambled tofu 7

### QUESADILLA

Refried beans, feta, corn, pepper & jalapeño salsa & cheese sauce in a toasted flour tortilla, with herbed slaw **V GF\* 22**

### 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

### SAVOURY MINCE ON TOAST

Plant based mince & lentil ragu on toasted ciabatta **V GF\* 22**  
Add fried 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, broccoli, shallots, herbs, salad greens & spicy 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 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