

The Botanist

TOAST & PRESERVES Sourdough, multigrain, gluten free, preserves	\$8
EGGS ON TOAST Any style	\$11.5
BIRCHER Toasted almond, honey orange syrup, goji berries, chia seeds	\$15
PORRIDGE Persimmon & raisin compote, creme patisserie, oat crumble	\$15
ACAI (DF, GF) Coconut, LSA, banana, mixed berries, chia, pumpkin & sunflower seeds	\$16
MINCE ON TOAST Spiced mince, fried egg, coriander, chill's, crispy shallots	\$19
CHEESEBURGER (DF*, GF*) Relish, mustard mayo, pickles, brioche bun, cos lettuce, tomato Add fries \$23	\$19
CREAMY MUSHROOMS (GF) Truffled polenta cake, poached egg, shaved parmesan	\$19
REUBEN (DF*, GF*) Pastrami, gruyère, sauerkraut, gherkins, aioli	\$19
KAHAWAI CAKE Braised cabbage, anchovy gremolata, soft boiled egg	\$19
PANCAKES Caramelised banana, dulce de leche, candied pecans	\$20
CHILLI EGGS (DF*, GF) Pickled mushroom, lardons, potato, kale, parmesan	\$20
CAULIFLOWER SALAD Quinoa, labneh, dates, coriander, pistachio crumb	\$21
BIG BOT Bacon, sausage, rosti, tomato, mushrooms, eggs (any style)	\$24

V= Vegan GF= Gluten Free DF= Dairy Free Optional*

SIDES

egg / sautéed greens / relish / hollandaise **\$3** roasted tomato / balsamic mushrooms / potato rosti **\$4**
chicken **\$5** bacon / merguez sausage / halloumi **\$6** fries / smoked salmon **\$7**



The Botanist

Food Menu