

burgers



DIRTY CHEESEBURGER

House 'meat' patty, cheese sauce, pan-fried onions, jalapeños & dirty burger sauce, with fries (v, gf*, nf) \$22

VIETNAMESE TOFU

Lemongrass, chilli, tamari herbed tofu patty, with sweet chilli carrot aioli, cucumber & carrot ribbons & mung beans, with fries (v, gf*, nf) \$22

THE BFC: BOTANIST FRIED CHEESE

Crumbed halloumi, smoky BBQ sauce, housemade facon, smoked cheddar, red cabbage & carrot slaw, with fries (nf) \$22

BREAKFAST BURGER

Hash brown, fried egg, housemade facon, spinach, tomato, hollandaise & BBQ sauce in an English muffin, with fried potatoes & aioli (nf) \$21

VEGAN BREAKFAST BURGER

Hash brown, soy sausage, housemade facon, spinach, tomato, vegan hollandaise & BBQ sauce in an English muffin, with fried potatoes & aioli (v, nf) \$21

juices/smoothies

SIMPLY SQUEEZED SMOOTHIES

Spirulina Slam: Spirulina, apricot, apple, orange & banana \$8.5

Very Berry: Strawberry, blackberry, boysenberry, apple & banana \$8.5

HAVANA BROTHERS COLD PRESSED JUICES \$8.5

Ask staff for our current flavours

brunch cocktails

MIMOSA

Terra Di Marca Organic Prosecco & orange juice \$10

THE BLOODY LYALL

Finlandia vodka, Oscar 697 vermouth, tomato juice, paprika, fresh lemon & lime, Worcestershire & spices \$14

brunch mains

CHIA GRANOLA SMOOTHIE BOWL

Chia coconut yoghurt, poached apple, berry & banana smoothie with goji berry, fig, quinoa flake & tahini housemade granola (v, gf, af) \$14.5

EGGS ON TOAST

Poached, scrambled or fried eggs on sourdough or five grain (gf*) \$10
add hollandaise (gf, af, nf) \$2
add vegan hollandaise (v, gf, af) \$3
add facon (v, nf) \$5

BUCKWHEAT PANCAKES

Choose from: Banoffee pancakes with salted caramel cream cheese, banana, house made facon, banana dust & maple syrup (v, nf*) \$16.5

Or: Poached apple & berries, banana, salted caramel cream cheese, banana dust & apple syrup (v, gf, nf*, af) \$16.5

THE HASH

Cubed pan-fried potato & kumara, with seasonal pan-fried greens, poached eggs & hollandaise (gf, af*, nf) \$18

THE VEGAN HASH

Cubed pan-fried potato & kumara, with seasonal pan-fried greens, Gado Gado tofu & vegan hollandaise (gf, af*, nf) \$18

AVOCADO TOAST

Avocado mash, sumac roasted tomato, feta, cucumber, basil, mint & lemon zest, on five grain rye sourdough toast (v, gf*, nf*) \$17
add poached eggs \$6
add halloumi \$6

sides

Eggs (2) \$6

Facon (housemade vegan bacon) (v, nf) \$5

Sourdough/five grain (2) (v) \$4

Gluten free bread (1) (v) \$2

Avocado mash (v, gf, nf) \$6

Soy sausage (v, af, nf) \$3

Portobello mushrooms (v, gf, af, nf) \$5

Black beans (v, nf, gf) \$4

Wilted spinach (v, gf, af, nf) \$4

SCRAMBLED TOFU

Pan-fried spiced scrambled tofu, with silverbeet, cauliflower, red pepper, red onion & chorizo, with avocado mash on five grain rye sourdough & vegan hollandaise (v, gf*) \$17

THE REUBEN

Housemade vegan pastrami on sourdough rye, with sauerkraut, pickles, Angel Food cheddar, mustard aioli & with Proper crisps (v, nf) \$15

VEGANISE ME

Avocado mash, housemade facon, hash brown, wilted spinach, black beans, sausage, sumac roasted tomato, battered jalapeños & vegan hollandaise, on toasted five grain or sourdough (v, nf) \$22

THE BIG LYALL

Free-range eggs, housemade facon, hash brown, wilted spinach, black beans, sausage, sumac roasted tomato, battered jalapeños & hollandaise, on five grain or sourdough toast (nf) \$23

GREEN APPLE SUNFED SALAD

Sunfed 'chicken', pickled green apple, roasted parsnip, celeriac, crispy rosemary, cavolo nero, rocket & avocado coconut cream (v, gf, nf) \$22

HERB SALTED FRIES

Fries with vegan aioli (v, gf, af, nf) \$9

POUTINE

Fries with gravy, cheese sauce & shallots (v, gf, nf) \$16

Halloumi (gf, nf, af) \$6

Sumac roasted tomato (v, gf, af, nf) \$4

Battered jalapeños (v, af, nf) \$4

Hash browns (2) (v, nf, af) \$5

Vegan aioli (v, gf, nf) \$2

Hollandaise (gf, af, nf) \$2

Vegan hollandaise (v, gf, af) \$3

v = vegan; af = onion & garlic free, gf = gluten free or on request - we cannot cater for coeliac; gf* = gluten free bread \$2 extra; nf = nut free; nf* = on request, **please inform staff of any allergies or dietary requirements**