

## 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

## lunch 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

### SUPERFOOD BOWL

Tofu, quinoa, avocado mash, cucumber, green beans, corn salsa & fresh greens (v, gf, af\*) \$23

## 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

### 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

### 'FISH' & CHIPS

Battered banana blossom 'fish', chunky chips, pea & mint purée with tartare sauce, charred lemon & pea shoots (v, gf, af\*, nf) \$23

### HERB SALTED FRIES

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

### POUTINE

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

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

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**