

HOT DRINKS

Cappuccino	4.00	Long Black	4.00	Mocha	4.00
Flat White	4.00	Short Black	4.00	Hot Chocolate	4.00
Café Latte	4.00	Long Macchiato	4.00	Baby Cappuccino	2.00
Vienna	4.00	Short Macchiato	4.00	(for toddlers)	
Soy / Decaf / Mug / Honey / Double Shot					extra 1.00
All available in a bowl					extra 3.00

Daintree Tea, Earl Grey, English Breakfast, Peppermint, Black, Chai, Green, Chamomile 4.00

COLD DRINKS

Tropical Fruit Smoothie, Mango Smoothie & Banana Smoothie	6.90
Iced Earl Grey Tea with lemon	3.50
Iced Coffee/Iced Chocolate layered with ice-cream & cream	6.90
Milkshakes - banana, strawberry, chocolate, vanilla, lime, real coffee	4.60
Juices- orange, mango, apple, tomato, pineapple, apple & blackcurrant, cranberry	3.60
Antipodes Sparkling & Still Mineral Water 500ml	6.00
Soft Drinks	4.00
Powerade / Pump Water	4.50
Spring Water	3.00
Check out our special boards	
Coconut Water	4.50

FORTIFIEDS

Seppeltsfield Para 8.00
Full bodied, rich and luscious, with concentrated lingering flavours.

BEERS

VB, XXXX Gold, Cascade Light, Midstrength, Boags Premium, Boags Premium Light	7.50
Crown Lager, Cascade Premium, Corona	9.00

SPIRITS

Vodka, Jim Beam, Bundy Rum, Johnnie Walker Red Label, Gin, Baileys, Kahlua with mixers 7.50

COCKTAILS

Byron's Spicy Bloody Mary	12.50
Botanic Blush cranberry juice, vodka, cointreau, and fresh lime	13.50
Garden Breeze pineapple juice, orange juice, gin, vodka and passionfruit	13.50

CHECK OUT OUR WEBSITE
WWW.CAFEBOTANIC.COM.AU

Ask about our Catering

SPARKLING

Dunes & Greene Chardonnay Pinot Noir NV Piccolo 200ml / REGIONAL	9.00
This Chardonnay Pinot Noir blend imparts delicate aromas of lemon zest, fresh strawberries and cream.	
Rymill Coonawarra Brut NV / COONAWARRA, SA	53.00
Citrus fruits and apples linger with hints of pear and freshly baked brioche.	
Louis Bouillot Grand Reserve NV / BURGUNDY	63.50
Flavours of vanilla, almond, toasted bread appear successively.	

WHITE WINES

Chaffey Bros Not Your Grandmas Riesling / EDEN VALLEY, SA	10.00	43.00
Great length of palate with the soft refreshing acidity balancing the intensity of fruit and providing the backbone.		
Yalumba Organic Chardonnay / SOUTH AUSTRALIA	8.00	38.00
Distinct flavours starting with stone fruits and hints of lemon rind, leading to a creamy custard apple finish.		
Vasse Felix Sauvignon Blanc Semillon / MARGARET RIVER, WA	10.00	48.50
A distinctive, textural mid-palate and finely threaded oak spice provides additional structure and character.		
Bleasdale Pott's Catch Verdelho / LANGHORNE CREEK, SA	8.00	38.00
A crisp white wine with great perfume and fruit salad flavours.		
Hill-Smith Estate Sauvignon Blanc / EDEN VALLEY, SA	8.50	41.50
Passion fruit and cut grass flavours drive the textured palate.		
Opawa Sauvignon Blanc / MARLBOROUGH, NZ	8.50	41.50
The palate is crisp and dry full of up front lime flavours with a soft juicy mouthwatering finish.		
Redbank Sunday Morning Pinot Gris / KING VALLEY, VIC	10.00	43.50
Lunchtime favourite of the owner.		
Opawa Pinot Gris / MARLBOROUGH, NZ	8.50	41.50
Ripe lemons and spiced flavours; concentrated, crisp finish.		

RED WINES

Yalumba Barossa Patchwork Shiraz / BAROSSA VALLEY, SA	10.00	43.00
Satin textured dark mulberry and plum fruit appears with a succulent jazzy acidity lifting the gravelly fruit.		
Vasse Felix Cabernet Sauvignon Merlot / MARGARET RIVER, WA	10.00	43.00
Juicy acidity combines with dusty, textural tannins to bring the palate to a long, dry and earthy finish.		
Pirie Estate Pinot Noir (chilled) / TASMANIA	10.00	43.00
Sweet flavoured mid palate with very supple tannin and gentle acidity.		

CIDERS

100% Australian Apple & Pear		
The Hills Cider Co. Apple Cider / ADELAIDE HILLS, SA	7.00	
The Hills Cider Co. Pear Cider / ADELAIDE HILLS, SA	7.00	



botanic

GARDENS | RESTAURANT | CAFE
THE FRESHEST CHOICE

BREAKFAST

SERVED FROM 7AM TO 11.30AM 7 DAYS
CHECK OUR BOARDS FOR CHEF'S SPECIALS OF THE DAY

We only use farm fresh eggs from happy chickens and pride ourselves in only using Australian products.

EGGS BENEDICT

Kimmy's famous eggs Benedict with homemade lime Hollandaise sauce, made with lots of love cause we can!!

Stuart's grilled field mushrooms with poached eggs and baby spinach served on toasted sourdough Vienna bread.	20.50
Terry's grilled champagne ham with poached eggs, and baby spinach served on toasted sourdough Vienna bread.	20.50
Russell's grilled bacon with poached eggs and baby spinach served on toasted sourdough Vienna bread.	20.50
Tyler's Tasmanian smoked salmon with poached eggs and baby spinach with baby capers served on toasted sourdough Vienna bread.	23.00
Helen's homemade oven-baked banana and coconut loaf served with vanilla bean butter.	8.00
Cassie's chunky raisin toast, hot and buttered served with strawberry jam.	7.00
Jed's extra thick wholemeal toast, buttered and with your choice of jams, vegemite, and honey.	6.00
Olivia's oven baked croissant with butter and strawberry jam.	7.00
Keith's oven baked croissant with champagne ham, vine ripened tomatoes and Swiss cheese.	8.50
Heather's homemade muffin of the day, warmed and served with butter.	6.00
Friedal's farm fresh poached eggs on extra thick hot buttered wholemeal toast.	12.50
Nev's scrambled farm fresh eggs cooked with fine herbs on extra thick hot buttered wholemeal toast.	15.00
with Tasmanian smoked salmon.	21.50
Brooke's Botanic breakfast bruschetta, avocado salsa, fresh tomato and poached eggs with crumbled marinated feta on toasted ciabatta bread.	20.50
Eddy's grilled bacon and tomato with poached eggs and spinach on extra thick, hot buttered wholemeal toast.	19.50
Sonya's breakfast focaccia with bacon, swiss cheese, fried eggs and sweet chilli sauce.	19.50
Crowie's grilled bacon, poached eggs and banana waffle drizzled with maple syrup.	20.50
The FNQ big breakfast - grilled rib-eye breakfast steak, sausage, bacon, tomatoes, mushrooms, baked beans and eggs on chunky hot buttered toast.	30.00

BREAKFAST EXTRAS...

Mushrooms, tomato, bacon, baby spinach, baked beans, eggs, Kimmy's Lime Hollandaise sauce, sautéed baby potatoes.	4.00
Sausages.	4.50
Tasmanian smoked salmon, rib-eye steak.	7.00
Gluten free bread.	2.50
All meals are available on gluten free bread.	

11.30 AM - 3.30PM 7 DAYS

CHEF'S SPECIALS

Homemade soup of the day with a crusty bread roll.	12.50
Roasted baguette with olive oil & balsamic vinegar.	10.50
Bruschetta of the day on hot toasted ciabatta bread.	12.50
Pasta of the day topped with fresh shaved parmesan.	20.50
Quiche of the day, oven baked puff pastry served with fresh garden salad.	18.50
The Botanic Gardens Filo - filled with roasted chicken, creamy button mushrooms, spinach & served on a fresh garden salad with homemade mango chutney.	20.50
Oven Baked Catch of the Day - catch of the day with Kimmy's own lime Hollandaise sauce on a fresh garden salad.	28.50
Chef's Pate - homemade chicken liver, orange, bacon & Cointreau served with oven baked crusty baguette & a fresh garden salad.	18.00

FOCACCIAS

SERVED TOASTED WITH A FRESH SALAD

Champagne Ham, swiss cheese & sliced fresh tomato.	17.00
Oven Roasted Chicken, asparagus & swiss cheese.	17.00
Vegetarian - feta pesto, sundried tomato & swiss cheese.	17.00
Tuna, onion, parsley with creamy mayonnaise & swiss cheese.	17.00
Tasmanian Smoked Salmon with dill cream cheese & baby capers.	19.50
All available on gluten free bread.	2.50

BOTANIC SALADS

Roasted Chicken & Macadamia Nut Salad with our spicy lime dressing.	20.50
Greek Salad with sun-dried tomatoes, olives, marinated feta with our homemade apple balsamic dressing.	19.50
Spicy Cajun Calamari Salad - pan seared and served with crisp salad greens	25.00
Jacko's Tasmanian Smoked Salmon with homemade creamy dill mayo and baby capers.	25.00
Prawn Avocado Salad - Tiger prawns with avocado salsa on crisp salad greens with our own spicy lime dressing.	28.50
Maple Roasted Pumpkin, baby beetroot marinated feta and egg, splashed with apple balsamic dressing.	20.50
Traditional Botanic Caesar Salad with marinated eggs with roasted chicken	20.50 24.00

WAFFLES

BOTANIC GARDENS SIGNATURE DISH...SO WAFFLE ON!
ALL SERVED WITH FRESH WHIPPED CREAM AND ICE CREAM

Daily made seasonal fruit salad with maple syrup on the side.	18.00
Banana drowned with our own hot caramel sauce.	18.00
Death by chocolate, chocolate buttons and chocolate sauce.	18.00
Fresh strawberries (when in season) with maple syrup on the side.	18.00

SWEET TEMPTATIONS

Fresh Seasonal Fruit Salad with ice cream or yogurt & honey	12.50
Sticky Date & Walnut Cake with hot caramel sauce & fresh whipped cream.	11.50
Jessica's Pavlova with seasonal, daily made fruit salad, passionfruit, ice cream and cream.	12.50
Traditional Devonshire Tea - a large fluffy scone with jam & cream with your choice of coffee or tea.	10.00
Gabby's Chocolate Mudcake served warm with vanilla ice-cream.	11.50
Banana Split - fresh banana, ice-cream, cream & chocolate sauce.	11.50
Mum's Spicy Apple cake served warm with vanilla custard and ice-cream.	12.50

CHILDREN'S MENU

UNDER 12 YEARS

Egg on Toast with Bacon including mini Milkshake or Juice	10.00
Egg on Toast with Sausage including mini Milkshake or Juice	10.00
Choice of Open Grill including mini Milkshake or Juice	10.00
- Cheese & Vegemite	
- Ham & Cheese	
- Chicken & Cheese	
- Bacon & Cheese	
- Tomato & Cheese	
- Ham, Cheese & Pineapple	
Small Pasta of the Day including mini Milkshake or Juice	11.50
Ice Cream in a Cone	2.50
Mini Ice Cream Sundae (Chocolate, Strawberry, Banana, Lime or Caramel) with Sprinkles	3.00

A THANK YOU FROM BOTANIC GARDENS RESTAURANT

Our chefs prepare all meals individually; we appreciate your patience when we are busy. Please do not rearrange tables and chairs...ask staff for assistance. Please book for large groups. We appreciate one bill per table; a surcharge will apply for splitting bills.

PLEASE PAY AT THE FRONT COUNTER.