

HOT DRINKS

Cappuccino	4.50	Long Black	4.50	Affogato	5.00
Flat White	4.50	Short Black	4.50	Mocha	4.50
Café Latte	4.50	Long Macchiato	4.50	Hot Chocolate	4.50
Vienna	4.50	Short Macchiato	4.50	Baby Cappuccino	2.00
Dirty Chai	5.50	Caramel Latte	5.50	(for toddlers)	

Soy / Almond / Lactose Free / Decaf / Mug / Double Shot / Take Away **extra 1.00**

All available in a bowl **extra 4.00**

Caramel affogato - double shot coffee with a splash of homemade caramel hit with ice cream **6.50**

COFFEE LIQUEURS Bailey's, Kahlua, Irish Coffee (after 10am) **7.90**

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

COLD DRINKS

Tropical Fruit Smoothie , Mango Smoothie & Banana Smoothie **7.90**

Iced Earl Grey Tea with lemon **4.00**

Iced Coffee / Iced Chocolate / Iced Mocha layered with ice cream & cream **7.90**

Iced Latte / Iced Chai Latte **4.50**

MILKSHAKES

Banana, Strawberry, Chocolate, Vanilla, Lime, Real Coffee, Caramel **5.80**

JUICES

Orange, Mango, Apple, Tomato, Pineapple, Cranberry, Apple & Blackcurrant **\$4.50**

San Pellegrino Sparkling Water **250ml 4.00 500ml 6.00**

Soft Drinks **4.00**

Soft Drink Spider – Lemonade, Fanta, Coke **5.50**

Powerade / Pump Water/ Coconut Water **4.50**

Spring Water **3.00**

BEER & CIDERS

XXXX Gold, Cascade Light, Great Northern, VB **6.50**

Boags Premium, Peroni, Crown Larger, Corona, James Squire One Fifty Lashes Pale Ale **8.00**

The Hills Cider Co. Apple Cider / Pear Cider **8.00**

SPIRITS

Vodka, Jim Beam, Bundy Rum, Johnnie Walker Red Label, Gin, Baileys, Kahlua, with mixers **7.90**

COCKTAILS

Byrons Spicy Bloody Mary
Tomato juice, vodka, Tabasco, fresh lime, Worstershire sauce **14.90**

Garden Breeze
Pineapple juice, orange juice, gin, vodka and passionfruit **14.90**

Botanic Cosmo
Cointreau, vodka, cranberry juice & lime **14.90**

SPARKLING

Redbank Emily Pinot Noir

Chardonnay Brut Cuvée 750ml KING VALLEY, VIC
Subtle toast and yeast flavours combine brilliantly with the lemon-citrus aromas and underlying nuttiness of the Chardonnay.

 
7.00 32.00

Redbank Prosecco KING VALLEY, VIC

The palate is fresh and light with flavours of crisp green apples, lemon, pepper tree, grapefruit and green herbs straight from the garden.

39.00

WHITE WINES

Pitchfork Moscato MARGARET RIVER, WA

The freshest and zippiest palate of all wines, a bit of very light fizz, crisp and fresh with beautiful floral flavours of amazing sweetness.

8.00 32.00

Jim Barry JB Riesling CLARE VALLEY, SA

A wine of great line and drive, the palate has lashings of flavours with elements of lemon curd, lime, grapefruit, guava and nashi pear.

8.50 34.00

Opawa Sauvignon Blanc MARLBOROUGH, NZ

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours, this wine is well balanced and focused with crisp acidity.

8.50 35.00

Wirra Wirra

Adelaide Sauvignon Blanc ADELAIDE HILLS, SA

The palate is loaded with bright, juicy lime and passionfruit, staying clean and crisp through to a finish with satisfying freshness and length.

8.00 32.00

Redbank The Long Paddock

Sauvignon Blanc VICTORIA

The palate is fresh and vibrant with generous green tropical flavours balanced by a zesty citrus acidity and a lingering passionfruit finish.

7.00 29.00

Yalumba Organic Chardonnay SOUTH AUSTRALIA

The peach and melon initially on the palate leads into a rich orange pannacotta mid palate with long length of flavour.

8.50 36.00

RED WINES

Jim Barry Annabelle's Rosé CLARE VALLEY, SA

The palate displays a generous burst of raspberry flavour with lashings of florals and a touch of savoury spice.

8.50 38.00

HāHā Pinot Noir MARLBOROUGH, NZ

Black fruit flavours combine with rich savoury characters, a silky smooth texture and long finish.

9.00 39.00

Pitchfork Cabernet Merlot MARGARET RIVER, WA

Good concentration of ripe sweet berry fruits with impressive mid palate fleshiness. Soft round palate profile with ripe tannin at finish.

8.00 32.00

Yalumba Organic Shiraz SOUTH AUSTRALIA

A medium bodied wine with plush soft tannins and a bright, juicy and persistent finish.

36.00

Redbank The Long Paddock Shiraz VICTORIA

This wine is medium bodied with confectionary, dark berry fruit, tobacco leaf, chocolate and spice flavours.

7.00 29.00



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

Botanic Gardens famous eggs Benedict all served with Kimmy's Homemade Hollandaise sauce. On sourdough bread and baby spinach

YOUR CHOICE OF:

Ham or mushrooms or bacon	20.50
Tasmanian smoked salmon with baby capers	23.00
Scrambled or soft poached eggs on ciabatta bread	15.00
Breakfast bruschetta, avocado smash, fresh tomato and poached eggs with crumbled marinated feta	20.50
Savoury waffle with grilled bacon, poached eggs, banana drizzled with maple syrup	20.50
F.N.Q. big breakfast – grilled rib-eye fillet steak, sausage, bacon, tomato, mushrooms, medley of mixed beans and eggs on hot buttered toast	36.00
All day breakfast burger – grilled homemade beef pattie, bacon, egg, onion, cheese, tomato, beetroot and baby spinach in a toasted focaccia	18.90
Oven baked croissant with champagne ham, fresh ripened tomato and Swiss cheese	8.90
Homemade oven-baked banana and coconut loaf served with vanilla bean butter	9.00
Homemade oven-baked muffin of the day served with butter	6.90
Chunky hot buttered raisin toast, served with strawberry jam	6.60

CHILDREN'S BREAKFAST (UNDER 12 YEARS)

SERVED FROM 7AM TO 11.30AM

All children's breakfast includes a small milkshake or juice

Poached eggs on toast with grilled bacon	10.90
Poached eggs on toast with grilled sausages	
Oven baked ham & cheese croissant	
Chunky hot buttered raisin toast, served with strawberry jam	
Fresh fruit salad with honey & yoghurt	

BREAKFAST EXTRAS

Mushrooms, tomato, avocado, bacon, baby spinach, eggs	4.00
Avocado smash, sausages, medley of homemade mixed beans	4.50
Smoked salmon, rib eye fillet	8.00
Gluten free bread	2.50

All meals are available on gluten free bread.

LUNCH

SALADS

LUNCH

SERVED FROM 11.30AM TO 3.30PM 7 DAYS
STARTERS/ENTRÉE

Roasted garlic bread with garlic and herb butter	6.90
Lunch bruschetta fresh cherry tomato, basil, onion in our own balsamic dressing	15.00
Homemade soup of the day with a crusty bread roll	12.90
Chef's pate – homemade chicken, orange, bacon, & Cointreau served with oven baked baguette with garnish salad	17.90
Stockman's yard grazing platter – a selection of gourmet delights served with a hot crusty baguette	36.00

MAINS

Botanic gardens filo – filled with roasted chicken, creamy button mushrooms, spinach and served on a fresh garden salad, with homemade chutney	20.50
Pasta of the day topped with fresh shaved parmesan	20.50
Homemade quiche of the day, oven baked puff pastry served with fresh garden salad	20.50
Homemade pie of the day, oven baked puff pastry served with fresh garden salad	20.50
Oven baked catch of the day with Kimmy's own lime Hollandaise sauce on a fresh bed of garden salad	25.00

FOCCACIA'S

SERVED TOASTED WITH A FRESH GARDEN SALAD

Champagne ham, Swiss cheese and sliced fresh tomato	17.90
Oven roasted chicken, asparagus, and Swiss cheese	17.90
Vegetarian – feta pesto, sundried tomato and Swiss cheese	17.90
Tasmanian smoked salmon with dill cream cheese and baby capers	19.90
All available on gluten free bread	2.50

BOTANIC SALADS

ALL SALADS CAN BE GLUTEN FREE

Roasted chicken and macadamia nut salad with our spicy lime dressing	21.50
Maple roasted pumpkin, baby beetroot, marinated feta olives, egg, splashed with apple balsamic dressing	21.50
Traditional botanic Caesar salad with marinated eggs with roasted chicken	21.50 23.00
Tasmanian smoked salmon with homemade creamy dill dressing and baby capers	23.00
Super food salad of the day	21.50

**ALL DRESSINGS ARE HOMEMADE AND GLUTEN FREE
HAPPY TO ACCOMMODATE ANY DIETARY REQUIREMENTS**

WAFFLES

SWEETS

CHILDREN'S MENU

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 homemade caramel sauce	18.00
Death by chocolate, chocolate buttons and homemade chocolate sauce	18.00
Strawberries with maple syrup on the side (when in season)	18.00
Mango with maple syrup on the side (when in season)	18.00

SWEET TEMPTATIONS

Sticky date and walnut cake with hot homemade caramel sauce and freshly whipped cream and ice-cream	10.90
Chocolate mudcake served warm with vanilla ice-cream	10.90
Cheesecake of the day served with fresh cream	10.90
Pavlova served with fresh fruit, ice-cream, fresh cream GF	10.90
Homemade carrot cake GF	10.90
Homemade cake of the day	10.90
Devonshire tea – a large fluffy scone with jam and cream with your choice of coffee or tea	10.90
Fresh seasonal fruit salad with ice-cream or yogurt and honey	10.90

CHILDREN'S MENU

SERVED FROM 11.30AM TO 3.30PM
UNDER 12 YEARS

Includes a small milkshake or juice and a small ice-cream sundae

Pasta of the day	
Beef burger with lettuce and cheese	
Chicken and cheese toastie	
Ham and cheese toastie	
Vegemite and cheese toastie	
MILKSHAKE FLAVOURS / YOUR CHOICE OF: Chocolate, Strawberry, Vanilla, Caramel, Lime, Banana	
JUICES / YOUR CHOICE OF: Orange, Mango, Apple, Tomato, Apple & Black Current, Cranberry	

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.

IF IT'S NOT ON THE MENU ASK YOU NEVER KNOW WHAT THE CHEF CAN CREATE

WE CAN ALSO CATER FOR YOUR PRIVATE FUNCTION

CHECK OUT OUR WEBSITE WWW.CAFEBOTANIC.COM.AU

Please pay at the front counter