

# Eva's Botanic Gardens Cafe

BAKED IN-HOUSE

<b>HOUSE BAKED SCONES</b> w house jam & wattleseed vanilla cream	\$8
<b>BROWNIE</b> almond chocolate brownie (LG)	\$6
<b>TOASTED BANANA BREAD</b> w brown sugar cinnamon butter	\$7.50
<b>CARROT CAKE</b> w walnut and cream cheese icing	\$7.50

SEE OUR SELECTION OF ASSORTED CAKES AND  
HOUSEMADE SAVOURY ITEMS IN OUR DISPLAY CABINET

BREAKFAST ITEMS

<b>FRUIT TOAST</b> Wattleseed mascarpone cream, NT mango housemade puree, crumbed pistachio, fresh strawberries (V)	\$14
<b>AVOCADO &amp; VEGEMITE</b> local gourmet sourdough topped with whipped vegemite cream cheese, smashed avo, pickled Spanish onions, sundried tomato & balsamic glaze (V, GFO)	\$22
<b>WATTLESEED OVERNIGHT OATS</b> vanilla protein overnight oats, topped with wattleseed cream house-made granola and fresh seasonal fruit (V)	\$19

## HOW DO YOU LIKE YOUR EGGS?

<b>EGGS ON TOAST</b> two eggs cooked to your liking, served on gourmet sourdough (GFO, V)	\$13.50
<b>Add your choice of protein:</b> bacon   chicken   medley mushroom +\$6 smoked salmon +\$7	

<b>TURKISH EGGS</b> poached eggs served over creamy garlic and herbs yogurt, drizzled with spiced chili butter, topped with fresh chilli. Served with toasted turkish bread for dipping. (GFO, V)	\$22
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<b>LAKSA EGGS BENEDICT</b> poached eggs on toasted local gourmet sourdough, drizzled with our special laksa hollandaise sauce, and topped with fried shallot and fresh chili. (GFO)	\$18
<b>Add your choice of protein:</b> bacon   chicken   medley mushroom +\$6 smoked salmon +\$7	

<b>GARDENS BIG BREAKFAST</b> a hearty breakfast plate including bacon, two eggs cooked your way, toasted local gourmet sourdough, baked beans, medley mushroom, roasted tomatoes & Vietnamese style pork sausages (GFO)	\$28
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## ALL DAY LUNCH

<b>BEEF BARBACOA SANDWICH</b> 12-hour slow-cooked beef, toasted turkish bread, smoked chipotle mayo, fresh tomato salsa, onion relish and mixed lettuce topped with parmesan cheese (GFO)	\$27
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<b>C.B.L.A.T.</b> juicy poached chicken, mayo, bacon, fresh lettuce, avocado & fresh tomato salsa, all layered on toasted artisan sourdough (GFO)	\$22
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<b>PORK AND POTATO HASH</b> roasted potato, pork sausage, tomato & caramelized onion hash topped with a fried egg drizzled with hollandaise sauce (LG)	\$25
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<b>BURRITO BOWL</b> Mexican style slow-cooked beef on white rice, avocado, pico de gallo, sweet corn, chipotle mayo topped with corn tortilla chips, fresh lemon wedge and chilli (LG)	\$24
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<b>POKE BOWL</b> a vibrant bowl of white rice layered with your protein choice, roasted cherry tomatoes, fresh spinach, crisp cucumber, edamame, pickled onion, and creamy avocado, finished with furikake and Japanese soy dressing (GFO)	\$24
- Smoked Salmon	
- Poached Chicken	
- Chargrilled Eggplant (V)	

<b>WATERMELON, CUCUMBER &amp; MINT SALAD</b> fresh, juicy, watermelon and cucumber, pickled red onion, mint leaves with lemon dressing, greek yoghurt and sprinkle of chia seeds on top (LG,V)	\$18
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<b>GREEN TOFU SALAD</b> soy marinated tofu, diced cucumber, roasted cherry tomato, edamame and mixed greens, drizzled with a tangy Japanese dressing and topped with toasted almond and pickled onion for a delightful crunch. (VG)	\$18
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KIDS MEALS \$11\*

<b>EGGS ON TOAST</b>
<b>CHEESE TOASTIE (ADD HAM \$3)</b>
<b>BANANA &amp; HONEY FRUIT TOAST</b>
<i>*includes a popper juice</i>

SIDES

- SMASHED AVO \$5
- BLISTERED CHERRY TOMATOES \$4
- BACON \$6
- PORK SAUSAGE \$7
- CHICKEN \$6
- HOLLANDAISE \$3
- VEGEMITE AND CHEESE WHIP \$4
- SMOKED SALMON \$7
- 1 EGG \$4 OR 2 EGGS \$6
- MUSHROOM \$5
- GF BREAD \$2
- BAKED BEANS \$3
- LABNAH \$3
- TOFU \$4



PRICES INCLUDE 10% GST. | WEEKEND SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%

LG LOW GLUTEN | GFO GLUTEN FREE OPTION | DF DAIRY FREE | DFO DAIRY FREE OPTION | V VEGETARIAN | VG VEGAN

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## BLACK

ESPRESSO	\$4
LONG BLACK	\$5/5.5
COLD BREW	\$6.5

## WHITE

FLAT WHITE	\$5.5/6.5
CAPPUCCINO	
CAFE LATTE	
PICCOLO LATTE	
MACCHIATO	
MOCHACCINO	\$6/7
BABYCCINO	\$ 2

## ICED

ICED LATTE	\$ 7
ICED BLACK	\$ 6
ICED MOCHA	\$ 9
ICED MANGO MATCHA	
w mango syrup & matcha powder	
ICED COFFEE	\$ 8.50
double shot coffee, vanilla ice cream, milk & cream	
ICED CHOCOLATE	
w cream & vanilla ice cream	
ICED CHAI	
ICED MATCHA	

## Milkshakes

VANILLA	\$ 8
CHOCOLATE	
CARAMEL	
STRAWBERRY	
<b>Make it THICK</b>	+\$ 2

## Pot of Tea

ENGLISH BREAKFAST	\$ 6
EARL GREY	
GREEN TEA	
PEPPERMINT	
LEMONGRASS & GINGER	

## ALLPRESS ESPRESSO

## Flavoured Lattes & More

CHAI LATTE	\$6/7
TURMERIC LATTE	
HOT CHOCOLATE	
MATCHA LATTE	
DIRTY CHAI	\$6.5/7.5

## Housemade Iced Teas & Sodas

ROSELLA & MINT SODA	\$ 8
PASSIONFRUIT SODA	
OLD FASHIONED LEMONADE	
CHILLED FRUIT TEA	\$ 8
ask for today's flavour	
BOTTOMLESS SPARKLING WATER	\$ 6

## ICED BLENDED

GREEN SMOOTHIE	\$10
greens, avocado, mango, honey & milk topped with chia	
BERRY BREAKFAST SMOOTHIE	\$10
mixed berries, banana, Greek yoghurt, milk topped with granola	
TROPICANA	\$10
local NT mango, passionfruit pulp, pineapple juice & ice DF	
PB PROTEIN SMOOTHIE	\$10
peanut butter, banana, protein powder, milk topped with granola	
COFFEE FRAPPE	\$9
two shots of espresso, milk, vanilla ice cream and hazelnut syrup	
MANGO FRAPPE	\$9
mango, honey and coconut water DF	

## Juice of the day

fresh made - check out today's blackboard

## MILK OPTIONS

lactose free   almond   soy   oat	\$.80
lactose free ice cream	\$ 2

## Breakfast Cocktails (not everyone has work tomorrow)

available from 10am



Australian vodka, house spicy tomato mix, balsamic \$20



iced blended white rum, local nt mango \$20



Aussie sparkling, fresh orange juice \$16



local gin, rosella, mint, lime & soda \$20

HOUSE BEER \$10  
HOUSE WINE \$10

available from 10am