

A little about us

Welcome to The Botanica Vaocluse

We are a relaxed dining restaurant that is committed to using produce from local growers and farmers to create wholesome, organic, seriously good food.

Our kitchen garden flourishes with some of the deliciously fresh ingredients you'll find on your plate. Glance outside and you will discover the likes of fragrant herbs, flowers, citrus trees, strawberry and blueberry bushes.

Our food and drinks celebrate all that is fresh, produce driven and seasonal.

Relax and enjoy your experience at The Botanica Vaocluse.

- Head Chef, David Spanner

Breakfast

9.00am - 11.00am

Ataif Arabic Pancake	24
apricots, crème pâtissier, star anise lemon rose syrup NF	
In-House Hot Smoked Ora King Salmon	26
potato galette, poached egg, sauce béarnaise NF	
Shakshuka Eggs	25
grilled peppers, spinach, feta, olives, and a touch of green chilli oil <i>Add Chorizo 5</i> DF	
Avocado and Grape Guacamole	23
on Hudson's walnut seed toast, cherry tomatoes, radish Vegan	
Herb Crusted Eggplant	24
sheeps milk labneh, crispy leeks, poached or fried eggs NF, Vego	

Not all changes to the menu can be accommodated, please advise your server of any allergies

A 10% service charge is applicable on Sundays & Public Holidays

Breakfast

9.00am - 11.00am

Indian Style Kasundi Lentils **26**

fried eggs, dukkah

DF

The Botanica Acai Bowl **23**

mixed berries, mango, coconut yoghurt, granola

Vegan

Free Range Eggs, Poached, Fried or Scrambled **21**

on Hudson's walnut seed or Sonoma sourdough toast,

slow roasted vine tomatoes, avocado salsa

Add Bacon 5

Additional Sides

Avocado **5**

Smoked Streaky Bacon **5**

Marinated Mushrooms **5**

Lentils Kasundi **5**

Extra Egg **3**

Potato Galette **5**

Extra Hudson's Walnut Seed or Sonoma Sourdough Toast **3**

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Breakfast Drinks

Cocktails

from 10.00am

Espresso Martini	20
espresso shot, vodka, Kahlua	
Bloody Mary	20
tomato Juice, vodka and house spicy mix	
Mimosa	16
with orange juice	

Bottomless

1.5 hours, available from 10.00am

Prosecco, Wine or Jugs of Spritz	35
Veuve Clicquot Champagne	70

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Coffee

Espresso	4
Cappuccino, Flat White, Latte, Long Black Macchiato, Piccolo, Mocha, Hot Chocolate	4.5
Iced Mocha, Iced Coffee, Iced Chocolate	4.5
Prana Chai Latte, Matcha Latte	5.5

Tea

Certified Organic Loose Leaf Tea by Byron Bay Tea Company

English Breakfast Tea, Earl Grey, Sencha Green, Chai, Peppermint, Chamomile, Ginger/Lemongrass	5
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Juice

Freshly Squeezed Juice orange or watermelon	7.5
Berry Smash seasonal berries, lime, sugar, shaken with cranberry juice	15

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