



BREAKFAST M E N U

ABOUT US

Welcome to The Botanica Vaucluse

We are a relaxed fine dining restaurant committed to using the best produce from local and regional growers and farmers creating wholesome, organic, and seriously good food.

Our kitchen garden provides seasonal herbs, vegetables and fruit. Between drinks or courses please take the time to meander and enjoy the sensory garden with it's fragrant herbs, the flowers, the citrus trees, strawberry and blueberry bushes and many other hidden and edible delights.

Relax and enjoy your experience, we aim to tempt and tantalise, celebrate the moment and the food that is

The Botanica Vaucluse

We are proudly a 100% gluten-free, coeliac-friendly kitchen.

- Head Chefs, Abby James and Thai Sams
- Restaurant Manager, Sara Paganelli
- Design and Conceptualisation, Evette Moran

OUR PRODUCE

Newcastle Greens is a small producer collaborating with chefs and specialising in a variety of herbs, leafy greens, edible flowers, and vegetables grown to their specifications.

Urban Green Sydney is the first commercial indoor farm located in Barangaroo. Specialising in micro and baby greens, they deliver fresh produce with minimal environmental impact — from compostable packaging to bicycle deliveries — supporting a more sustainable food system.

Cummins Seafood, led by Jan Cummins, focuses on sustainable, ethically farmed Australian seafood, with a deep commitment to supporting small local businesses.

Appellation Oysters selects the finest oysters from premium oysteries ranging from the far north Tweed River to the southern border, ensuring exceptional quality and freshness.

Kinross Lamb, from the renowned sheep station on the banks of Billabong Creek, has a rare ability to produce beautifully marbled lamb. Naturally pasture-fed and hormone-free, it offers exceptional quality with a clean, rich flavour.

Wholegreen Bakery, born from Cherie Lyden's passion and backed by her role as a proud Coeliac Australia ambassador, creates award-winning, coeliac-accredited products that do not compromise on taste or texture.

BREAKFAST

Burnt pear & ricotta pancake, butter	scotch, hazelnut praline ${f v}$ 25				
Harissa shakshuka, black olive, morcilla, cavolo nero NF 26					
Smoked alpine salmon mille feuille,	avocado, charred corn24				
Buckwheat porridge, plum, roasted v	wattleseed VE22				
THE OG'S					
Eggs your way, mushrooms, hash broavocado salsa, grilled halloumi v nf .	_				
Eggs your way, free range bacon, cho mushroom, hash brown, organic ton					
SIDES					
Smashed Avocado5	Grilled Halloumi6				
Free Range Bacon6	Extra Egg4				
Mushrooms7	Hash Brown4				
Extra Toast 3	Chargrilled Chorizo6				
House Smoked Salmon Rilette 8	Blistered Tomatoes6				
	Wilted Greens6				

THE BOTTOMLESS BOTANICA DRINKS PACKAGE

Add a little luxury to your dining experience with two hours of free-flowing Prosecco, selected wines, craft beer and signature cocktails.

Available with any à la carte or set menu, starting at \$59 per person. Ask our friendly team for more details.

COFFEE

Espresso / Double Espresso4/4.5
Cappuccino, Flat White, Latte, Long Black
Macchiato, Piccolo, Mocha7.5
Callebaut Belgium Hot Chocolate (dark, milk & white)
Iced Chocolate
Extra Shot 0.75 Syrups 0.75 Alternate Milks 1 Vanilla Ice Cream 1
SPECIALTY
Pink Betty (beetroot, ginger, cardamom, vanilla)
Blue Matcha (butterfly pea flower, coconut sugar, ginger)
Chai Latte, Matcha Latte
Iced Matcha
Teed Materia
JUICE
Freshly Squeezed Orange / Watermelon Juice11
Build your own, orange, watermelon, pineapple, apple,
carrot, kale, lime, celery, ginger, kiwi, mint13
TEA
Organic loose leaf by Byron Bay Tea Company
English Breakfast Tea, Earl Grey, Sencha Green, Chai,
Peppermint, Chamomile, Ginger/Lemongrass, Dandelion
11 , 3 , 4 , 5 , 7 , 8 , 7 , 8 , 8 , 8 , 8 , 8 , 8 , 8