/boterohouse
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Welcome to our house. Our food is made with the best seasonal ingredients that are thoughtfully sourced and prepared with care.

Breakfast 6:30AM - 11:00 AM
January 2020

Breakfast

KING ST BAKERY TOAST WITH SPREAD (DF/GF OPTION) **6.5**
Sourdough, wholegrain, rye, House crumpets +2 or gluten free +3
House jam, peanut butter, honey, Vegemite, Nutella

WEET-BIX PANNA COTTA (V / DF) **17**
House granola, parsnip milk, kiwi fruit, beetroot powder

TRUFFLED MUSHROOMS (GF +3 / DF / VEGAN OPTION) **19**
Fried haloumi cubes, buttered spinach, sourdough
add poached eggs +2 / house smoked salmon +4 / bacon +3

BEANS ON TOAST **15**
House made bake beans with tomato, smoked bacon and cheddar cheese
add fried egg +2 / sausage +4.5

BOTERO CLASSIC (GF +3 /DF OPTION) **11**
Poached eggs, beetroot relish, sourdough
add bacon +3 / smoked salmon +4 / fried haloumi cubes +4.5

AVOCADO AND TOMATO BRUSCHETTA (V) **17**
Red onion, coriander, lime with spiced mascarpone on baked sourdough
add poached eggs +2 / bacon +3 / smoked salmon +4 / fried haloumi cubes +4.5

HOUSE CRUMPETS **20**
Smoked salmon, poached eggs, smoked ricotta, dill oil, Avruga caviar

BOTERO BENEDICT (GF OPTION +3) **17**
Sourdough, spinach, poached eggs, chive hollandaise
add bacon +3 / smoked salmon +4

With...

Avocado & Lemon	**6**
Free Range Bacon	**5**
Smoked Salmon	**5.5**
Cumberland sausage	**5.5**
Extra Egg	**3**
Fried Haloumi Cubes	**5**
Extra Toast / Crumpet	**2.5**
Extra Gluten free toast	**4.5**
Field Mushroom	**4.5**
House baked beans	**4**
Thick cut smoked bacon	**7.5**

And?

BROWNIE	**5**
CHERRY AND COCONUT BLISS BALL (GF/DF)	**3**
PEANUT BUTTER PROTEIN BALLS (GF)	**3**

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Lunch 11:30AM - 2:30 PM
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Small Plates

"TFC" 9
Tandoori marinated chicken, togarashi, brown butter foam, nori

Lemon pepper squid 13
Dressed rocket, squid ink mayo, confit garlic and chilli oil

SHOESTRING FRIES (GF & DF) 7
Rosemary salt, mayo

HALOUMI LOLLIPOPS (V) 9
Herb oil, rocket, black garlic

BLT BAO 13
Smoked pork Belly, Asian slaw, sriracha mayo, crispy onion

BROWNIE 9
Chocolate soil, hazelnut, mint, mascarpone

Larger Plates

BOTERO HOUSE BOWL (VEGAN / GF OPTION) 16
Beetroot couscous , pickled veggies, sesame, sprouts, broccoli leaf, radish, red cabbage pineapple chilli tofu, Add lemon haloumi cubes +3 / poached chicken +3 / smoked salmon +4.5

BLUE SWIMMER CRAB LASAGNE 21
Sheets of pasta layered with crab & bechamel topped with saffron & chive sauce, garlic toast

TENDER VALLEY RUMP CAP 3+ SANGA 25
Sous vide steak on sourdough with horseradish mayo, semi-dried tomatoes, basil pesto, onion jam, shoestring fries, Add goats cheese +3

ANATRA IN BRODO 22
Orecchiette pasta with confit duck leg in a light broth with broccoli, almond, Grana Padano, broad beans, chives

BANGERS AND MASH 21
Cumberland sausage, 50/50 mash potato, caramelised onion gravy, thyme, whole grain mustard

GNOCCHI AL PICCANTE (V) 18
Fried potato gnocchi, Napoli sauce, dehydrated olive, chilli, spinach

Can't decide?

Chefs Selection 59pp

Try a selection of the chef's favourite dishes and special items not on the menu (allow 1 hours) +39 paired drinks