

THE CLUBHOUSE CAFÉ

@ THE BOTANIC

HOUSE WINE

| | GLASS | BOTTLE |
|------------------------------|-------|--------|
| Villa Maria Chardonnay | 10.0 | 38.0 |
| Villa Maria Sauvignon Blanc | 10.0 | 38.0 |
| Villa Maria Pinot Gris | 10.0 | 38.0 |
| Villa Maria Rosé | 10.0 | 38.0 |
| Villa Maria Pinot Noir | 10.0 | 38.0 |
| Yalumba Galway Shiraz | 12.5 | 38.0 |
| Louis Perdrier Brut | 10.0 | 38.0 |
| Gancia Prosecco Doc 200ml | | 10.0 |
| Veuve du Vernay Rosé 200ml | | 10.0 |

TABLE WINE

| | GLASS | BOTTLE |
|--|-------|--------|
| Black Barn Chardonnay | 15.0 | 48.0 |
| Auntsfield Single Vineyard Sauvignon Blanc | 15.0 | 48.0 |
| Pencarrow Pinot Gris | 15.0 | 48.0 |
| Saint Clair Rosé | 15.0 | 48.0 |
| Misha's Vineyard Pinot Noir | 15.0 | 52.0 |
| Langmeil Shiraz | 15.0 | 52.0 |
| Col de' Salici Prosecco | 13.0 | 55.2 |
| Saint Clair Noble Riesling | 12.0 | 60.0 |

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BEER ON TAP

| | HANDLE | PINT |
|--|--------|------|
| Monteith's Hazy Pale Ale or Golden Lager | 10.0 | 12.5 |

BOTTLED BEER

| | | |
|--------------------------------|--|-----|
| Corona | | 8.0 |
| Asahi Super Dry | | 8.0 |
| Heineken | | 8.0 |
| Speights Summit Ultra Low Carb | | 8.0 |
| Steinlager Light 2.5% | | 8.0 |
| Peroni Nastro Azzurro 0.0% | | 8.0 |
| Heineken 0.0% | | 8.0 |

SPIRITS INCLUDING MIXERS

| | 15ML | 30ML |
|-----------------|------|------|
| Vodka | 8.0 | 15.0 |
| Gin | 8.0 | 15.0 |
| Rum | 8.0 | 15.0 |
| Whisky | 8.0 | 15.0 |
| Bourbon Whiskey | 8.0 | 15.0 |
| Scotch Whisky | 8.0 | 15.0 |

COCKTAIL OF THE MONTH

| | | |
|--|--|------|
| Please see our bar staff for our Cocktail of the Month | | 15.0 |
|--|--|------|

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HOT

| | SML | MED | LRG |
|-----------------------------|-----------|----------|-----|
| Fluffy | 3.5 | - | - |
| Espresso | 4.0 | - | - |
| Short Black | 5.0 | - | - |
| Long Black | - | 5.0 | - |
| Americano | - | - | 5.5 |
| Piccolo | 5.0 | - | - |
| Chai Latte Sweet or Spicy | 5.4 | 5.8 | 6.5 |
| Dirty Chai Latte | - | 6.5 | 7.5 |
| Flat White | 5.4 | 5.8 | 6.5 |
| Cappuccino | 5.4 | 5.8 | 6.5 |
| Latte | 5.4 | 5.8 | 6.5 |
| Mocha | 5.6 | 5.9 | 6.8 |
| Hot Chocolate | 5.4 | 5.7 | 6.5 |
| Macchiato | Short 5.4 | Long 5.8 | |

TEA

Dilmah | English Breakfast, Earl Grey, Pure Green Tea, Peppermint or Camomile 5.0

Natural Spicy Berry 5.4 | Lemon, Ginger & Manuka Honey 5.0

ICED

Iced Latte 7.5 | Iced Mocha 8.0

Iced Americano 7.0 | Iced Chocolate 7.5

ADD-ON | Cream 1.0 Ice Cream 3.0 SYRUP | Vanilla, Caramel or Hazelnut 0.8

ALTERNATIVE MILK | Almond, Oat, Coconut or Soy 1.0

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NON ALCOHOLIC

| | | |
|-----------|---|-----|
| Bundaberg | Lemon Lime and Bitters, Ginger Beer or Diet Ginger Beer | 5.0 |
| Coca Cola | Classic or Zero Sugar | 4.5 |
| Sprite | | 4.5 |
| Schwepes | Soda Water, Ginger Ale or Tonic Water | 5.0 |

JUICES

| | | |
|---------------------|-------------------------------------|-----|
| EveryDay Gut Health | Kiwifruit, Green Apple and Matcha | 8.0 |
| EveryDay Energy | Blackcurrant, Blueberry and Ginseng | 8.0 |
| Homegrown Pure | Orange, Apple or Tomato Juice | 7.0 |
| Homegrown Bio | Mango | 7.0 |
| Homegrown | Spirulina | 7.0 |

SMOOTHIES

| | | |
|---|--|-----|
| Please see staff for seasonal Homegrown Smoothie Flavours | | 7.5 |
|---|--|-----|

MOCKTAILS

| | | |
|----------------------|--|------|
| Refreshing Sour Pink | Rhubarb, Raspberry and Rosehip with Lemonade | 12.0 |
| Fresh Mango Summer | Mango and Lime | 12.0 |

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BREAKFAST 8AM – 3PM

| | | |
|---|--|------|
| Eggs on Toast <i>GFA</i> | Eggs your way with a choice of ciabatta or grain bread | 15.0 |
| The Botanic Brekkie <i>GFA</i> | Any eggs your way, gourmet sausage, streaky bacon, market mushroom, tomato, herb rosti and a slice of ciabatta | 28.5 |
| Eggs Benedict <i>GFA</i> | English muffin, wilted spinach and hollandaise sauce <i>Add bacon 6.0, add salmon 7.0</i> | 22.0 |
| Kick Start Omelette | Herb potato, cherry tomato, cheese and spinach <i>Add bacon 6.0, add salmon 7.0 or add chorizo 5.0</i> | 18.0 |
| Belgian Waffles | Poached apple, mixed berry compote, mascarpone and maple syrup <i>Half serve 12.0</i> | 18.0 |
| French Toast <i>GFA</i> | Streaky bacon, caramelised banana, smear of nutella and a dollop of vanilla mascarpone <i>Half serve 13.0</i> | 22.0 |
| Chorizo and Spuds <i>GF</i> | Crushed garlic herb potato, chorizo, sauteed onion, wilted spinach, poached egg and hollandaise sauce | 22.5 |
| Bliss Bowl <i>GFA, DFA, VGA</i> | Hummus, spinach, edamame beans, avocado, cherry tomato, grilled marinated tofu, mushroom and beetroot vinaigrette dressing | 28.0 |

GF Gluten Free | *GFA* Gluten Free Available
DFA Dairy Free Available | *VGA* Vegan Available

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BRUNCH / LUNCH

| | | |
|---|---|------|
| Reuben Sandwich GFA | Corned beef, rye bread, sauerkraut, gherkin, sliced cheese, remoulade sauce with a side of fries | 24.0 |
| B.L.A.T GFA | Bacon, lettuce, avocado, tomato and mayonnaise with a side of fries | 21.0 |
| Open Lamb Steak Sandwich GFA, DFA | Beetroot chutney, spinach, feta, red onion and hummus with a side of fries | 30.0 |
| Grilled Sirloin Steak (150g) GF | Fried egg, herby potatoes, grilled tomato, chimichurri sauce and a rich jus with a side of fries | 30.0 |
| Beef Burger GFA | Caramelised onion jam, sliced cheese, tomato and lettuce <i>Add a side of fries 5.5</i> | 24.0 |
| Chicken Burger GFA | Grilled thyme and garlic marinated chicken, lettuce, tomato and avocado <i>Add a side of fries 5.5</i> | 23.0 |
| Vegetarian Burger V, GFA | Halloumi, avocado, grilled eggplant, courgette, lettuce and tomato relish <i>Add a side of fries 5.5</i> | 22.0 |
| Zucchini Fritters V | Served with a side salad, tomato relish and sour cream | 17.0 |
| Lamb's Fry GFA, DFA | Lamb's liver cooked in a red wine and creamy mushroom sauce with a poached egg, crispy bacon and micro herbs garnish on top | 23.5 |

GF Gluten Free | GFA Gluten Free Available

DFA Dairy Free Available | V Vegetarian | VGA Vegan Available

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BRUNCH / LUNCH

| | | |
|--|--|--------------|
| Thai Beef Salad <i>GF, DF</i> | Grilled marinated beef strips, mixed green salad, crispy noodles, cherry tomatoes, cucumber, carrot, toasted cashew nuts with a coriander chilli lime dressing | 26.0 |
| Chorizo, Prawn & Calamari Salad <i>GF</i> | Chorizo, prawns, calamari, mixed lettuce, cucumber, capsicum, cherry tomato, sweet chilli sauce and drizzled aioli | 28.0 |
| Grilled Chicken Waldorf Salad <i>GF</i> | Grilled chicken, apple, walnut, dried cranberries and fresh grapes on a bed of mixed lettuce with a mayonnaise dressing | 24.5 |
| Toasted Sandwiches | Choice of two fillings Choice of three fillings <i>Choose one protein only: ham, bacon or egg</i> <i>Additional fillings: cheese, tomato, onion, pineapple or avocado</i> | 12.5 15.5 |

ADD-ON

| | | | |
|-----------------|-----|-------------------|------|
| Bacon | 6.0 | Mushrooms | 5.5 |
| Smoked Salmon | 7.0 | Gluten Free Bread | 4.5 |
| Halloumi | 6.5 | Rosti | 5.5 |
| Grilled Tomato | 3.5 | Pork Sausage | 7.5 |
| Grilled Chicken | 6.5 | Side Salad | 6.0 |
| Free Range Egg | 3.5 | Side of Fries | 5.5 |
| Avocado | 3.5 | Bowl of Chips | 10.0 |

GF Gluten Free | *DF* Dairy Free



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For smaller bookings (15 pax and below)

TEXT OR CALL 027 389 3511 or
VISIT theclubhousecafe.co.nz

For events, functions, or bookings (15 pax and above)

EMAIL maria@thebotanic.co.nz