# DRINKS LIST

## Cold Drinks

| | |
|---|---|
| Fresh orange juice | 6.00 |
| Organic apple, orange and mango juice | 7.00 |
| Organic blackcurrant, boysenberry and apple juice | 7.00 |
| Organic carrot, orange and turmeric juice | 7.00 |
| Organic guava, lime and apple juice | 7.00 |
| Passionfruit sparkling water | 7.00 |
| Coca Cola | 7.00 |
| Coke Zero | 7.00 |
| Lemmy lemonade | 7.00 |
| Gingerella ginger ale | 7.00 |
| Lemon and ginger kombucha | 7.00 |
| Still water | 5.00 |
| Sparkling water | 6.00 |

## Iced Drinks

| | |
|---|---|
| Iced coffee w vanilla Ice cream and whipped cream | 10.50 |
| Iced chocolate w Vanilla ice cream, whipped cream and a flake | 10.50 |
| Iced latte | 7.00 |
| Iced Americano | 5.00 |

## Coffee By Supreme Coffee

| | |
|---|---|
| Flat White, Latte, Cappuccino | 6.00 \| 7.00 |
| Short Black, Long Black, Americano | 5.00 |
| Short or Long Macchiato | 5.50 |
| Hot Chocolate, Mochaccino | 6.50 \| 7.50 |
| Chai Latte | 6.50 \| 7.50 |
| Kids Fluffy | 3.00 |
| Alternative Milk - Oat, Soy, Coconut, Almond | +.50 |
| Syrups - Vanilla, Hazelnut, Caramel | +1.00 |

## Tea By Noble and Sunday

| | |
|---|---|
| Tea for One I Tea for Two | 6.00 \| 10.00 |
| English Breakfast | |
| Earl Grey | |
| Strawberry Plum | |
| Peppermint Breeze | |
| Imperial Sencha Green | |

## Beer

| | |
|---|---|
| Peroni 4.7% | 11.00 |
| Peroni 0% | 10.00 |
| Cassels Hazy Pale Ale 4.7% | 11.00 |
| Cassels Necatron IPA 6.1% | 12.00 |
| Cassels Light Owl 2.5% | 11.00 |
| Zeff er Apple Cider | 12.00 |

| **Wine & Bubbles** | **Glass \| Bottle** |
|---|---|
| Da Luca Prosecco | 11.00 \| 65.00 |
| Cloudy Bay Pelorus, Méthode Traditionelle, Marlborough | 75.00 |
| Veuve Cliquot Yellow Label Brut NV Champagne | 140.00 |
| Main Divide Sauvignon Blanc | 12.00 \| 60.00 |
| Main Divide Chardonnay | 12.00 \| 60.00 |
| Main Divide Rosé | 12.00 \| 60.00 |
| Main Divide Pinot Noir | 14.00 \| 70.00 |

## Cocktails

| | |
|---|---|
| G&T - Malfy Gin and tonic | 17.00 |
| Aperol Spritz - Prosecco, Aperol and soda | 17.00 |
| Mimosa - Prosecco and Fresh orange juice | 14.00 |



## MORNING BAKING

| | |
|---|---|
| Sweet muffin [v] | 7.00 |
| Anzac cookie [v] | 6.00 |
| Cheddar cheese scone w whipped butter [v] | 7.00 |
| Date scone heated w whipped butter and seasonal jam [v] | 7.00 |
| Cinnamon and espresso morena bun [v] | 9.00 |
| Doughnut [v] | 8.00 |
| Pain au chocolat [v] | 10.00 |
| Cherry and custard danish [v] | 10.00 |
| Almond and marmalade croissant [v] | 10.00 |

## BREAKFAST 9AM—11:30AM

| | |
|---|---|
| Ilex breakfast w streaky bacon, sausages, hash, mushroom, confit tomato and poached eggs | 32.00 |
| Streaky bacon Eggs Benedict w truffle brioche, spinach and bearnaise | 28.00 |
| Roast mushroom Eggs Benedict w truffle brioche, spinach and bearnaise [v] | 27.00 |
| Akaroa hot smoked salmon Eggs Benedict w truffle brioche, spinach and bearnaise | 28.00 |
| Buttermilk pancakes w cherry compote, thyme mascarpone, hazelnuts and vanilla ice cream [v] | 26.00 |
| Overnight oats w chia, peanut butter, banana caramel and dark chocolate [v] | 14.00 |

## SANDWICHES ADD SHOESTRING FRIES OR SLAW FOR 8.00

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|---|---|
| BLT w bacon, crisp lettuce, tomatoes and aioli in a soft bap | 14.00 |
| Vegan wrap w roasted cauliflower, quinoa, rocket and romesco sauce [gf/vg] | 16.00 |
| Peter Timbs ham, edam cheese, wholegrain mustard mayo on midnight rye | 16.00 |
| Breakfast Roll w bacon, fried egg, cheese, onion jam and Sriracha mayo | 16.00 |
| Toasted Reuben w pastrami, sauerkraut, edam cheese, pickles and wholegrain mustard mayo | 16.00 |

## KIDS

| | |
|---|---|
| Botanic lunch pack w ham and cheese sandwich, carrot sticks, raisins, fruit and a bliss ball | 12.50 |
| Baked mac n cheese w cheddar sauce and crunchy topping [v] | 9.00 |
| Buttermilk pancakes with cherry compote and vanilla ice cream [v] | 12.50 |

[v] = Vegetarian [gf] = Gluten Free [df] = Dairy Free [vg] = Vegan

## SNACKS AND SIDES

| | |
|---|---|
| Goats cheese and seasonal vegetable salad w smoked honey and walnut vinaigrette [gf/v] | 22.00 |
| Prawn cocktail wedge, gem lettuce, marie rose, roast capsicum, caviar [gf] | 24.00 |
| Shoestring fries w tomato sauce and Aioli [v/gf/df] | 12.00 |
| Crayfi sh arancini with romesco parmesan and rocket | 28.00 |
| Canterbury charcuterie, green olives, roast capsicum and rosemary breadsticks | 30.00 |
| Buttermilk fried chicken, roast garlic sour cream and pickles | 18.00 |

## LUNCH 11:30AM—3PM

| | |
|---|---|
| Goats curd and caramelised onion quiche w dressed leaves and relish | 18.00 |
| Akaroa hot smoked salmon bruschetta, toasted focaccia, citrus, saff ron and chervil | 22.00 |
| ilex beef burger, gouda cheese, burger sauce, smoked bacon and pickles with fries and aioli | 30.00 |
| Smoked beef brisket, hash brown, confit garlic, pink peppercorn cream and onion jam [gf] | 32.00 |
| Add egg | + 3.00 |
| Crushed avocado, goats cheese, hot honey and mushroom marmalade on midnight rye [v] | 20.00 |
| Add egg | + 3.00 |
| Chefs soup of the day w warm bread | 18.00 |

### iLEX CAFÉ AND EVENTS

Hidden away from the bustle of the city, ilex stays true to the rich origins and beauty of the breathtaking Christchurch Botanic Gardens. From design through to service, ilex is passionate about creating unique event experiences with effortless attention to detail. Situated at the centre of this world-renowned site, along the banks of the Avon River, ilex is renowned for delivering some of Christchurch's most iconic events

From lavish weddings to sit-down dinners and bespoke corporate events, ilex offers four diverse spaces to fulfil all your event needs. Our private event spaces diff er in their charms and functionality. Designed to complement the nature around us this is a secluded sanctuary in the heart of Christchurch.

**For ilex Weddings & Events**

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ilex BOTANIC GARDENS