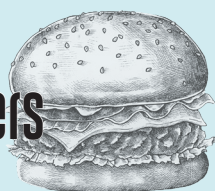


THE
BOTANIST
LYALL BAY

burgers



DIRTY CHEESEBURGER

House 'meat' patty, cheese sauce, pan-fried onions, jalapeños & dirty burger sauce, with beer battered fries (v, gf*, nf) \$23

CHICKEN KATSU BURGER

Plan't 'chicken', pickled apple slaw, cos lettuce, spicy mango chutney & katsu sauce, with beer battered fries & aioli (nf) \$23

THE BFC: THE BOTANIST FRIED CHEESE

Crumbed halloumi, Next facon, smoked cheddar, pickled apple slaw & BBQ sauce, with beer battered fries & aioli (nf) \$23

BREAKFAST BURGER

Hash brown, fried egg, Next facon, spinach, tomato, BBQ sauce & hollandaise in an English muffin, with hash & aioli (nf) \$21

VEGAN BREAKFAST BURGER

Hash brown, Plan't English sausage, Next facon, spinach, tomato, BBQ sauce & vegan hollandaise in an English muffin, with hash & aioli (v, nf) \$21

brunch sides

Eggs (2) \$6

Next facon (v, nf) \$5

Sourdough/five grain (2) (v) \$5

Gluten free bread (1) (v) \$2

Avocado mash (v, gf, nf) \$6

Plan't sausage (1) (v, af, nf) \$3

Portobello mushroom (v, gf, af, nf) \$5

Wilted spinach (v, gf, af, nf) \$5

Halloumi (gf, nf, af) \$6

Roasted tomato (v, gf, af, nf) \$5

Battered jalapeños (v, af, nf) \$5

Hash browns (2) (v, nf, af) \$5

Aioli (v, gf, nf) \$2

Mayo (v, gf, af, nf) \$2

Hollandaise (gf, af, nf) \$2

Vegan hollandaise (v, gf, af) \$2

brunch mains - saturday & sunday 9am to 3pm

CHIA GRANOLA SMOOTHIE BOWL

Chia coconut yoghurt, poached pear & rhubarb, berry smoothie & goji berry, fig, quinoa flake & tahini housemade granola (v, gf, af) \$14

EGGS ON TOAST

Poached, scrambled or fried eggs on sourdough or five grain (gf*) \$10
add hollandaise (gf, af, nf) \$2
add vegan hollandaise (v, gf, af) \$3
add Next facon (nf) \$5

BUCKWHEAT PANCAKES

Choose from: Banoffee pancakes with salted caramel cream cheese, Next facon, banana dust & maple syrup (v, nf*) \$17

Or: Poached pear & rhubarb, salted caramel cream cheese, banana dust & apple syrup (v, gf, af, nf*) \$17

THE HASH

Cubed pan-fried potato & kumara, with seasonal pan-fried greens, poached eggs & hollandaise (gf, af*, nf) \$18

THE VEGAN HASH

Cubed pan-fried potato & kumara, with seasonal pan-fried greens, Gado Gado tofu & vegan hollandaise (v, gf, af*, nf) \$18

SCRAMBLED TOFU

Scrambled tofu with Plan't chorizo, silverbeet, red pepper, cauliflower & red onion, with avocado mash & vegan hollandaise, on toasted sourdough (v, gf*, nf) \$19

GREEN APPLE SUNFED SALAD

Sunfed 'chicken', pickled green apple, roasted parsnip, celeriac, crispy rosemary, cavolo nero, rocket & avocado coconut cream (v, gf, af, nf) \$23

THE BIG LYALL

Free-range eggs, facon, hash brown, wilted spinach, black beans, Plan't English sausage, roasted sumac tomato, battered jalapeños & hollandaise, on sourdough (nf) \$23

VEGANISE ME

Avocado mash, facon, hash brown, wilted spinach, black beans, Plan't English sausage, roasted sumac tomato, battered jalapeños & vegan hollandaise, on sourdough (v, nf) \$23

PORTOBELLO FLATBREAD

Harissa roasted portobello mushroom, with chipotle hummus, mint tzatziki, toasted pumpkin seeds & pomegranate seeds on housemade flatbread (v, gf*, nf) \$16
add avocado mash \$6
add poached eggs \$6
add halloumi \$6

CROQUE MONSIEUR

Melted cheese & facon in toasted sourdough topped with béchamel sauce, with Proper crisps (v, nf) \$15

FRIES

Beer battered fries with aioli (v, gff*, af*, nf) \$10

POUTINE

Beer battered fries with ragù gravy, cheese curds & crispy shallots (v, gff*, af*, nf) \$17

brunch cocktails



MIMOSA

Terra Di Marca Organic Prosecco & orange juice \$10

THE BLOODY LYALL

Finlandia vodka, Oscar 697 vermouth, tomato juice, paprika, Worcestershire sauce & fresh lemon \$14

v = vegan; gf = gluten free, unfortunately we can not cater for coeliac as we make our own bread & seitan in house;
gff* = gluten free fries available on request but please ask your server;gf* = gluten free bread \$2 extra;
af = onion & garlic free, nf = nut free; * = on request

please inform staff of any allergies or dietary requirements