

DINNER

STARTERS & SHARERS

OLIVES 9
Marinated olives, sun-dried tomato
GF AF NF SF

FRIES 10
Cajun seasoned shoestring fries,
aioli **GF AF* NF**

LOADED FRIES 17
Shoestring fries, cheese sauce,
whipped feta, facon lardons,
jalapeños **GF* NF**

CHINESE EGGPLANT SALAD 15
Steamed eggplant, coriander,
fresh red chilli, soy, sesame black
vinegar dressing **GF NF**

BRUSCHETTA 16
Whipped feta, roasted cherry
tomato, herb oil, Turkish toast
GF* NF

CHEF'S PLATTER

Take a plant based tour of our
most popular dishes, chosen
every evening by our chef
\$45 **GF* NF***

CONFIT GARLIC MUSHROOMS 14
Mushroom, confit garlic, lemon
pistachio salsa verde **GF SF**

BANG BANG CAULI 14
Battered cauliflower bites, bang
bang sauce **GF AF* NF**

BEEF NEGIMAKI 15
Grilled seasonal greens, hoison
marinated seitan 'beef' **NF**

JALAPEÑO POPPERS 14
Crumbed ricotta jalapeños, ranch
mayo **GF**

BAO BUNS 15
Preserved lemon slaw, cucumber
ribbons, coriander, hoisin, Kaitaia
Fire mayo
Choose from **Tempura Eggplant** or
Fried Chicken NF

thebotanistlyallbay.co.nz
ph 04 8910198
Available on UberEats
& Click & Collect

MAINS

FISH OF THE DAY 28
Beer battered banana blossom
'fish', charred broccoli, preserved
lemon slaw, ranch mayo **NF SF**
add fries 6

BLACKBERRY 'CHICKEN' SALAD 26
Balsamic 'chicken', blackberry,
avocado, fried blue cheese, rocket,
kale, toasted walnuts, pepitas **NF***

LINGUINE 27
Oyster mushroom, jalapeño, chorizo,
tomato bisque linguine **NF SF***

MATCHA NOODLE SALAD 26
Pan-fried chilli tofu, kale, spring
onion, roasted peanut, green tea
noodles, black sesame dressing **NF***

CHICKEN SCHNITZEL 27
Crumbed seitan 'chicken' schnitzel,
scalloped potatoes, preserved
lemon slaw, caper sauce **NF**

DUMPLING NOODLE BOWL 26
Vege dumplings, cha noodles, Asian
greens, soy, sesame, chilli sauce
NF*

KOFTA MEZZE BOWL 26
Red lentil quinoa koftas, lemon
cardamon rice, whipped tahini,
herbed tomato cucumber salad,
Turkish bread **GF***

Fish & Chips on the beach!

Two pieces of fish, chips &
ranch mayo \$25 - takeaway &
Click & Collect only.
Monday to Friday 9-3pm,
5-9pm, Saturday &
Sunday 5 - 9pm

SIDES

GREEN SALAD 9
Fresh summer greens, herbed
tomato salad **GF NF AF* SF**

SCALLOPED POTATO 12
Layered baked potato gratin
GF NF

CHARRED BROCCOLI 10
Broccoli, whipped tahini, pepitas
GF NF SF* AF*

LEMON COLESLAW 9
Preserved lemon, white cabbage,
carrot slaw **GF NF**

BURGERS

DIRTY CHEESEBURGER 25
House 'meat' patty, cheese sauce,
caramelised onion, jalapeños, dirty
burger sauce, fries **GF* NF**

CHICKEN SCHNITZEL BURGER 26
Crumbed 'chicken' schnitzel,
preserved lemon slaw, pickles, cos
lettuce, ranch aioli, fries **NF**

RENDANG BURGER 25
Pulled rendang jackfruit, raita,
preserved lemon slaw, cucumber
ribbons, crispy shallots, cos lettuce,
fries **GF* NF**

KAITAIA FIRE BURGER 24
Battered cauliflower, cheese sauce,
lemon slaw, cos lettuce, Kaitaia
Fire mayo, fries **GF* NF AF***

DESSERT COCKTAILS

COOKIES & CREAM

Vodka, crème de cacao, salted
caramel, coconut cream,
cookie crumble 18

LIMONTINI

Limoncello, vodka, lemon juice,
hibiscus syrup 17

AFTER 8

Crème de cacao, crème de
menthe, Baileys 18

DESSERTS

KAHLUA POT 13
Kahlua cream pot dark chocolate
ganache, peanut cookie crumb,
vanilla ice cream **GF AF**

CHEESECAKE OF THE DAY 13
Ask your server for today's flavour,
served with ice cream **GF AF NF***

CRÈME BRÛLÉE 14
Baked crème brûlée, blood orange
curd **GF AF NF**

APPLE BLACKBERRY PIE 14
Apple blackberry filo skillet pie,
vanilla ice cream **AF NF***

All our dishes are vegan.
Please inform us of any allergies.
gf - gluten free; gf* - gluten free
bread/bun \$2.5 extra;
af - allium free; nf - nut free;
sf - soy free; * - on request