

THE  
BOTANIST  
LYALL BAY

## afternoon snack menu 3pm to 5pm daily

### burgers & toasts

#### CROQUE MONSIEUR

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

#### PORTOBELLO FLATBREAD

Harissa & chimichurri portobello mushroom, chipotle hummus, toasted pumpkin seeds & pomegranate on flatbread (v, gf\*, nf) \$16

#### DIRTY CHEESEBURGER

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

#### KAITAIA FIRE CAULI BURGER

Battered cauliflower, melted Angel Food cheese, sauerkraut, fresh red chilli, tomato, cos lettuce & Kaitaia Fire mayo (v, gf\*, af, nf) \$22

#### CHICKEN KATSU BURGER

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

### sharing plates

#### SOUP OF THE DAY

Ask your server for today's flavour (v, gf\*) \$13

#### OLIVES

Marinated Sicilian & Kalamata olives with sun-dried tomato (v, gf, af, nf) \$8

#### BREAD & DIPS

Spinach walnut pesto & chipotle hummus with housemade flatbread (v, gf\*) \$12

#### JALAPEÑO POPPERS

Crumbed jalapeños, stuffed with cashew ricotta, with ranch aioli (v, gf) \$14

#### BANG BANG CAULI

Battered cauli bites with spicy bang bang sauce (v, af\*, nf) \$14

#### BEER BATTERED FRIES

Fries with aioli (v, gff\*, af\*, nf) \$10

#### POUTINE

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

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 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**