

THE  
BOTANIST  
LYALL BAY

plant based dinner menu 5pm - 9pm every day

sharing plates

OLIVES

Marinated olives with sun-dried tomato (gf, af, nf) \$9

BREAD & DIPS

Spinach walnut pesto & chipotle hummus with housemade flatbread (gff\*) \$12

FRIES

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

POUTINE

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

KOREAN PANCAKES

Crispy flat garlic chive, carrot & chilli crispy pancakes & dipping sauce \$13

BANG BANG CAULI

Battered cauliflower bites with spicy bang bang sauce (gf, af\*, nf) \$14

POTATO CAKES

Potato & red cabbage spiced potato cakes with mango chutney (gf, nf) \$12

JALAPEÑO POPPERS

Crumbed jalapeños stuffed with ricotta, with ranch aioli (gf, af\*) \$14

PORTOBELLO FLATBREAD

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

THE BOTANIST PLATTER

Marinated olives, spiced potato cakes, marinated tofu, battered jalapeños, chickpea popcorn, cured beetroot, smoked butternut, sauerkraut, chipotle hummus, spinach walnut pesto & almond ricotta, with flatbread (gf\*, nf\*) \$44

taco tuesdays!  
two tacos & a tap  
beer for \$20

mains

SOUP OF THE DAY

Ask your server for today's flavour, served with sourdough (gf\*) \$15

SKILLET LASAGNE

Plan't mince & puy lentil lasagne baked in a skillet, with spinach walnut pesto, basil ricotta, served with house flatbread \$24

BRISKET RAGÙ

Pulled brisket & mushroom ragù with parmesan mash (nf) \$26

CAULI STEAK

Chilli sumac roasted cauliflower, served on chipotle hummus, with cheese sauce, crispy capers, puy lentils, toasted pistachios, pomegranate seeds & microgreens (gf, nf\*) \$26

'CHICKEN' KATSU CURRY

Fried Plan't 'chicken', katsu sauce, brown rice & flatbread (nf\*) \$25

TACOS

Mexican tofu chilli, black beans, cheese, cos lettuce & tomato, cucumber & red pepper salsa, in flour tortillas (gf\*) \$23

CURED BEET SALAD

Cured sliced beetroot, smoked butternut pumpkin, toasted walnuts, horseradish cream, spinach, rocket, pickled red onion & microgreens (gf, af\*) \$23

GREEN APPLE 'CHICKEN' SALAD

Sunfed chicken, pickled green apple, roasted parsnip, celeriac, cavolo nero, crispy rosemary, fresh greens & avocado coconut cream (gf, af, nf) \$24

sides

PAN-FRIED GREENS

Seasonal greens with crispy shallots (gf, nf) \$9

MASH & GRAVY

Parmesan mash with house gravy (gf, nf) \$9

GREEN APPLE SLAW

Apple, onion & cabbage slaw with coconut yoghurt (gf, nf) \$7

burgers

All served with beer battered fries & aioli

Swap your bun for lettuce

DIRTY CHEESEBURGER

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

CHICKEN KATSU BURGER

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

BRISKET BURGER

Pulled spicy Hungry Giraffe brisket & mushroom ragù, spiced potato hash cake, cos lettuce, pickles, ragu gravy & cheese curds (nf) \$24

KAITAIA FIRE CAULI BURGER

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

desserts

KAHLUA POT

Kahlua cream pot dark chocolate ganache, peanut cookie crumb & orange ice cream (gf) \$13

CHEESECAKE OF THE DAY

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

PEAR & RHUBARB CRUMBLE

Baked pear, rhubarb, ginger & cinnamon crumble, served with vanilla bean ice cream (gf) \$14

CHOC PUDDING

Chocolate pudding cake, with seasonal fruit compote, chocolate pouring sauce & vanilla bean ice cream (nf) \$14

fish & chip friday!

Grab a pint with  
our legendary f&c's  
for \$25!

gf = gluten free, please note we can not cater for coeliac as we make our own bread & seitan in house;

gff\* = gluten free fries available but please request clearly; gf\* = gluten free bread \$2 extra;

af = onion & garlic free, nf = nut free; \* = on request

please inform staff of any allergies or dietary requirements