

# AFTERNOON MENU

THE  
**BOTANIST**  
LYALL BAY

## SHARING PLATES

**Marinated Kalamata & Sicilian olives** with sun-dried tomato GF NF 12

**Breads & Dips** - toasted ciabatta & souvlaki with house made dips, EVOO, balsamic reduction GF\* NF\* 16

**Bang Bang Cauli** - Battered cauliflower bites, bang bang sauce, ranch mayo GF NF 15

**German potato salad** with capers, potato, pickles, red onion & herb dressing GF NF 12

**Scallion Pancake** - spring onion pancake with green curry dipping sauce NF 14

**Greek Salad** - tomato, cucumber, pickled red onion, feta, Kalamata olives & Cos with oregano lemon dressing GF NF 19

add souvlaki flatbread with garlic butter NF 6

add plant based chicken GF NF 6

Cheese stuffed crumbed **jalapeño poppers** with ranch mayo GF 15

Cajun seasoned **fries**, aioli GF NF 12

**Poutine** - fries with gravy, feta, fried shallots NF 18

## BURGERS

**Dirtyburger** - plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños & dirty burger sauce, with fries GF\* NF 26  
double beef / double cheese 5

**Hawaiian Burger** - Maple mustard glazed plant based chicken, bacon, cheese, grilled pineapple, lettuce & ranch mayo NF 26

**The Nashville Burger** - Buttermilk Southern fried oyster mushrooms, miso mayo, gochujang & sriracha maple sauce, pickled red onion & cucumber & herbed slaw, in a brioche bun, with fries GF\* NF 26

**Kiwi Burger** - plant based 'beef', fried tofu 'egg', yolk sauce, cheese, beetroot, pickles, pickled red onion, tomato, ketchup, yellow mustard & lettuce in a sesame bun, with fries & burger sauce GF\* NF 28

Our snack menu is 100% plant based. Please inform us of any allergies

GF = gluten free; GF\* = gf bread for \$2.5 extra;

NF = nut free; \* = on request

For soy or allium free, please ask staff to check our allergens chart

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