



THE  
BOTANIST  
LYALL BAY

## SHARING PLATES

### LOTUS CHIPS

Battered lotus root chips, mango mayo, furikake salt 12



**CHARRED EDAMAME** with yuzu ponzu sauce 9



### KATSU FRIES

Furikake salted fries, katsu gravy, fried shallots 18



### MOCHI

Kumara Korean gnocchi balls, fermented chilli butter sauce 16



### KIMCHI ARANCINI

Crumbed kimchi smoked feta rice balls, mango tamarind mayo, micros 16



### SATAY SKEWERS

Yuba tofu, house satay sauce, chilli crisp 17

### BANG BANG CAULI

Battered cauliflower, bang bang sauce, mango mayo 16



**FRIES** with mango tamarind mayo 12



## BURGERS

### HONOLULU

Sticky huli huli chicken, cheese, charred pineapple, pickled red onion, Asian slaw & mango mayo, with furikake fries 26



### DIRTYBURGER II

Plant based beef patty, satay sauce, pickle, caramelised onion, jalapeño, dirty burger sauce, with furikake fries 27



### K-POP

Tempura shiitake mushroom, sriracha maple, pickled red onion, pickled daikon, Asian slaw & mayo, with furikake fries 26



### KIMCHI DOG

Plant sausage, kimchi, fried shallots, caramelised onion, spring onion & mango mayo in a hotdog bun, with fries 19



### BAO BUN

Steamed bao with hoisin tofu, slaw, pickled red onion & daikon, mango mayo & chilli crisp 13  
add fries 6



## SUSHI BOARDS

House selection of hand rolled maki & nigiri  
two people \$24 / four people \$42  
Served with yuzu ponzu, mango mayo,  
pickled ginger, wasabi



### NIGIRI

- Tonkatsu kumara, chilli crisp
- Sriracha tofu, kawakawa oil, micro coriander
- Miso glazed eggplant, chilli crisp

### MAKI ROLLS

- Sushi of the day
- Teriyaki banana blossom, pickled red onion
- Avocado, charred pineapple, cream cheese

## LARGER PLATES

### CHICKEN KATSU

Crumbed plant based chicken, Japanese curry sauce, sticky rice, pickled red onion, fried shallots, Vietnamese mint & toasted coconut salad 30

### MISO EGGPLANT

Charred miso eggplant, whipped manuka smoked tofu, pickled daikon, kawakawa oil, micro salad 26

### PANCIT NOODLES

Filipino spicy pancit tofu, rice noodles, seasonal veg, savoy cabbage, edamame, bean sprouts, spring onion 29

### COCONUT KUMARA GRATIN

Baked curry lentils, orange kumara & coconut gratin, with garlic kawakawa oil flatbread & Vietnamese herb, pickled red onion & toasted coconut salad 27

### BANANA BLOSSOM SALAD

Banana blossom, charred pineapple, crushed peanuts, pickled daikon & carrot, red chilli, spring onion, sprouts, Vietnamese mint & toasted coconut salad, pineapple-chilli dressing 22

### POKE BOWL

Pancit tofu, edamame, tempura shiitake mushroom, kimchi, pickled daikon & carrot, sticky rice, yuzu ponzu dressing 26

## SIDES

### ASIAN SLAW 🌿

Savoy cabbage, carrot, crushed peanuts, coriander, citrus dressing 8

### SIDE SALAD 🌿 🍌

Herb, pickled red onion & coconut salad 9

### STICKY RICE 6 🌿 🍌

## DESSERTS

### MANGO ARANCINI 🍌 🍌

Sticky mango rice balls, mango coulis 14

### CHEESECAKE 🌿 🍌

Black sesame cheesecake, mandarin, mandarin syrup, Duck Island ice cream 14

### NAMA TRUFFLES 🌿 🍌

Japanese whisky chocolate truffles, Duck Island ice cream & yuzu syrup 14

### DUCK ISLAND ICE CREAM

Ask your server for current flavours \$12 for three

🌿 100% Plant Based Menu

🍌 Nut Free

🌿 Gluten Free

🌿 Gluten Free On Request,  
bread/bun \$2.5 extra

**YUM CHA**

**MONTHLY  
ASK STAFF FOR THE  
NEXT DATE**

