



THE  
BOTANIST  
LYALL BAY

## SHARING PLATES

### LOTUS CHIPS

Lotus root chips, mango mayo, furikake salt 12



### CHARRED EDAMAME

Yuzu ponzu sauce 9



### KATSU FRIES

Furikake salted fries, katsu gravy, fried shallots 18



### BAO BUN

Steamed bao, pancit tofu, slaw, pickled daikon, satay sauce, chilli crisp 13

### MOCHI

Kumara Korean gnocchi balls, fermented chilli butter sauce 17



### 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 tamarind mayo, with furikake salted fries 26



### DIRTYBURGER II

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



### K-POP

Tempura shiitake mushroom, spicy bulgogi glaze, pickled red onion, pickled daikon, Asian slaw, mayo, with furikake salted fries 26



## 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, micro cress 30



### MISO EGGPLANT

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



### PANCIT NOODLES

Filipino spicy pancit sauce, sriracha hoisin tofu, rice noodles, savoy cabbage, edamame, bean sprouts, spring onion 29



### CHARRED CAULI

Horopito orange cauliflower, black sesame cream, Vietnamese herb, pickled red onion & toasted coconut salad 29



### BANANA BLOSSOM SALAD

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



### POKE BOWL

Pancit tofu, edamame, tempura oyster mushroom, kimchi, tonkatsu kumara, 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, coconut caramel 14

### CHEESECAKE 🌿 🍌

Black sesame cheesecake, mandarin, mandarin syrup 14

### NAMA TRUFFLES 🌿 🍌

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



100% Plant Based Menu



Nut Free



Gluten Free



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

## YUM CHA

## FRIDAY NIGHTS COMING SOON!

