v = vegan, v\* = vegan on request

gf = gluten free or on request, check with

server, not suitable for coeliac gf\* = gluten free bread \$2 extra

- af = onion & garlic free, af\* = on request
- of = oil free, or on request,

nf = nut free, nf\* = on request, please inform



## SMALL PLATES

#### Olives

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

#### **Herb Salted Fries**

Fries with vegan aioli (v, gf, nf) \$9

#### **Loaded Fries**

Fries with gravy, facon bits, jalapeños & Angel Food feta (v, gf\*, nf) \$13

#### Roast Vege & Hazelnut Pâté

With housemade fig brioche, plum gel, rambo radish & balsamic caviar (v) \$15

#### Jalapeño Poppers

Stuffed with cashew ricotta, with kimchi aioli (v, gf) \$13

#### Southern Fried Cauli

Battered cauliflower bites with ranch sauce (v, gf, nf) \$11

#### **Roasted Squash**

Rosemary roasted squash, with crispy sage & coconut chipotle yoghurt (v, gf, af, nf) \$11

#### Gado Gado Boats

Gado gado tofu with roasted red pepper, peanut crumble & avocado in baby gem lettuce (v, gf) \$13

#### Bruschetta

Sautéed wild mushroom with raspberry & balsamic glaze, pine nut & herb crumb, on housemade walnut sourdough (v, gf\*, af) \$14

#### Green Salad

Mixed greens, pickled red onion, puffed quinoa, sun-dried tomato & coconut yoghurt dressing (v, gf, nf) \$9

# LARGE PLATES

#### **The Botanist Platter**

Sicilian & Kalamata olives, smoked brie or marinated vegan feta, spicy tempeh, peanut satay purée, chickpea popcorn, roast vege & hazelnut pâté, avocado mash, roasted squash with housemade walnut sourdough & fig brioche (v\*, gf\*, af\*, nf\*) \$38

#### Halloumi & Cauli Steak

Crumbed halloumi, roasted cauliflower steak, crushed baby potatoes, crispy onions, capers & housemade gravy (nf) \$26

Swap halloumi for battered marinated feta (v, nf) \$26

#### Tacos

Smoky BBQ jackfruit corn tacos with black bean, pineapple & chili salsa, avocado, pickled red cabbage, house dried roasted peanuts & micro coriander (v, gf, nf\*) \$22 add vegan cheddar \$4 add halloumi \$6

#### 'Pork' Chopper

Marinated & roasted celeriac chop, with potato gratin, brussels sprouts, parsnip crisps & black apple butter (v, gf, nf) \$25

#### Tempeh & Roast Vege Salad

Roasted winter veg, spicy tempeh, puffed quinoa, shredded kale, radish & marinated Angel Food feta, in coconut yoghurt miso dressing (v, gf, af, nf) \$23

#### **Blue Beet Risotto**

Beetroot risotto, blue cheese, caramelised shallots, sautéed mushroom with golden beetroot & walnut & seed crumb (gf, nf\*) \$25

Swap blue cheese for vegan feta (v, gf, nf\*) \$25

#### 'Fish' & Chips

Tempura battered banana blossom 'fish', chunky chips, pea & mint purée, with tartare sauce & charred lemon (v, gf, af\*, nf) \$25 Please inform staff of any allergies or dietary requirements

We use local, organic, sustainable produce wherever possible

thebotanistlyallbay.co.nz

# BURGERS

#### **Royale with Cheese**

Double seitan 'meat' patty, burger sauce, pickles, vegan cheese, lettuce & tomato, with fries (v, nf) \$22

#### Sunfed 'Chicken'

Sunfed 'chicken' with cheddar, red cabbage & carrot slaw, semi-dried tomato, avocado, kimchi aioli & lettuce, with fries (v, gf\*, nf) \$22

#### The BFC: Botanist Fried Cheese

Crumbed halloumi, smoky BBQ sauce, housemade facon, smoked cheddar, red cabbage & carrot slaw, with fries (nf) \$22

## SIDES

#### Pan-fried Greens

Seasonal greens with house roasted peanuts (v, gf) \$8

**Crushed Baby Potatoes** 

With pan-fried capers (v, gf, nf) \$9

#### **Red Cabbage Slaw**

Carrot & red cabbage slaw with coconut yoghurt (v, gf, nf) \$7

### DESSERTS

#### **Apple Tarte Tartin**

Poached, baked caramelised apple tarte tartin, with rhubarb purée & pear sorbetto (v, nf) \$13

#### **Fudge Brownie**

With sea salt, pistachio ice cream, walnut pecan crumb & freeze dried raspberries (v) \$12

#### **Chocolate Pot**

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

#### **Cashew Milk Cheesecake**

Ask your server for today's flavour (v, gf) \$12