

v = vegan, v* = vegan on request
gf = gluten free, 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
of any allergies

THE
BOTANIST
LYALL BAY

We use local, organic, sustainable produce
wherever possible
Please inform staff of any allergies or dietary
requirements

thebotanistlyallbay.co.nz

BRUNCH

Soup of the Day

Please ask server for today's special (v) \$12

Chia & Granola Bowl

Cardamom infused chia coconut yoghurt, with apple & pear saffron compote, apple & granola (v, gf, af) \$13

Eggs on Toast

Poached, scrambled or fried eggs on sourdough or five grain (gf*) \$10
add hollandaise \$2 or vegan hollandaise \$3
add facon \$5

The Hash

Cubed pan-fried potato & kumara, with poached eggs, seasonal pan-fried greens & hollandaise (gf, af*, nf) \$18

Swap eggs for Gado Gado tofu & vegan aioli (v, gf, af*, nf) \$18

Buckwheat Banana Pancakes

Choose from: Apple & pear saffron compote, salted caramel cream cheese, walnut & pecan crumb (v, gf, af) \$16.5

Or: Banana, maple, salted caramel cream cheese & facon (v) \$16.5

Superfood Bowl

Roasted squash, BBQ jackfruit, quinoa, avocado mash, toasted seeds, mung beans & salad greens (v, gf, af*, of*) \$23

Avocado Toast

Avocado mash, Angel Food cream cheese, semi-dried tomato, pickled red onion, micro basil & pine nut herb crumb, on toasted Turkish bread (v, gf*, nf*) \$17

add poached eggs or halloumi \$6

The Reuben

Housemade vegan pastrami on sourdough rye, with pickles, sauerkraut, Angel Food cheddar & mustard aioli, with Proper crisps (v, nf) \$15

'Fish' & Chips

Tempura battered banana blossom 'fish', chunky chips, pea & mint purée with tartare sauce, charred lemon & pea shoots (v, gf, af*, nf) \$23

Tempeh & Roast Vege Salad

Roasted winter veg, spicy tempeh, puffed quinoa, shredded kale, radish & marinated Angel Food feta, in coconut miso dressing (v, gf, af, nf) \$22

Veganise Me

Avocado mash, housemade facon, hash brown, wilted spinach, spicy black beans, soy sausage, slow roasted tomato, battered jalapeños & vegan hollandaise, on toasted five grain (v, gf*) \$22

The Big Lyall

Free-range eggs, housemade facon, hash brown, wilted spinach, spicy black beans, soy sausage, slow roasted tomato, battered jalapeños & hollandaise, on toasted five grain or sourdough (gf*, nf*) \$23

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

BURGERS

Breakfast Burger (from 9am)

Hash brown, fried egg, housemade facon, spinach, tomato, hollandaise & BBQ sauce (gf*, nf) \$19

Swap egg for soy sausage & vegan hollandaise (v) \$19

Royale with Cheese (from 11am)

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

Sunfed 'Chicken' (from 11am)

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 (from 11am)

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

SIDES

Eggs (2) \$6

Facon (housemade vegan bacon) \$5

Sourdough/five grain (2) \$4

Turkish bread (1) \$3

Gluten free bread (1) \$2

Sourdough rye (1) \$3

Wilted spinach \$4

Avocado mash \$7

Soy sausage \$3

Portobello mushrooms \$5

Spicy black beans \$4

Halloumi \$6

Slow roasted tomato \$4

Battered jalapeños \$4

Hash browns (2) \$5

Vegan aioli \$2

Hollandaise \$2

Vegan hollandaise \$3