

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

## WEEKEND BRUNCH

### 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  
add 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

### 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 & 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 yoghurt 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, nf\*) \$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\*) \$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