

THE
BOTANIST
LYALL BAY

100% plant based dinner menu: 5:30 - 9pm monday to sunday

sharing plates

HOUSEBAKED CORNBREAD
Jalapeño, corn & cheese
cornbread, with mole sauce
(v, gf, nf) \$9

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

HERB SALTED FRIES
Fries with aioli (v, gf, af, nf) \$9

POUTINE
Fries with gravy, cheese sauce &
crispy shallots (v, gf, nf) \$16

FRITATTA
Zucchini, pumpkin seed & mint
chickpea flour fritatta with a tahini
herb salad (v, gf) \$14

BANG BANG BROCCOLI
Battered broccoli bites with a spicy
bang bang sauce (v, gf, nf) \$12

JALAPEÑO POPPERS
Crumbed jalapeños stuffed with
cashew ricotta, with ranch dipping
sauce (v) \$13

GLAZED TOFU
Brown sugar sesame glazed tofu,
with sriracha caviar pearls, on a
bed of greens (v, gf) \$13

PORTOBELLO CHIMICHURRI
Baked portobello mushrooms with
avocado chimichurri (v, gf, nf) \$13

PATATAS BRAVAS
Fried potato cubes with spicy
tomato sauce & aioli (v, gf) \$9

THE BOTANIST PLATTER
Sicilian & Kalamata olives,
marinated tofu, tempeh, pastrami,
chickpea popcorn, roast veggies,
hummus, babaganoush, mole
sauce, pickled red cabbage,
feta, cumin gouda & fritatta, with
cornbread & multigrain sourdough
(v, gf*, nf*) \$36

mains

GREEN APPLE SUNFED SALAD
Sunfed 'chicken', pickled green
apple, roasted parsnip, celeriac,
crispy rosemary, cavolo nero, fresh
greens & avocado coconut cream
(v, gf, nf) \$22

RAVIOLONI
Lemon basil cashew ricotta ravioli,
with sage butter sauce, sautéed
kale & micro greens (v) \$26

BURNT AUBERGINE
Charred, spiced aubergine with
tahini coconut labneh, pearl
couscous, pomegranate seeds &
micro coriander (v) \$23

'FISH' & CHIPS
Battered banana blossom 'fish',
chips, pea & mint purée, with
tartare sauce & charred lemon
(v, gf, af*, nf) \$25

ZUCCHINI TAHINI SALAD
Cucumber, zucchini, broccolini,
white beans, fresh peas, pickled
red onion, mustard greens, grilled
spring onion, confit lemon & tahini
salad (v, gf, nf) \$22

CACTUS TACOS
Pickled nopalitos, corn & spring
onion salsa, pumpkin seed mole,
fresh greens & micro coriander, in
flour tortillas (v, gf*) \$22

sides

PAN-FRIED GREENS
Seasonal greens with house crispy
shallots (v, gf, nf) \$8

ROASTED RED CABBAGE
Roasted red cabbage wedges with
mustard vinaigrette (v, gf, nf) \$9

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

burgers

DIRTY CHEESEBURGER
House 'meat' patty, cheese sauce,
pan-fried onions, jalapeños & dirty
burger sauce, with fries (v, gf*, nf)
\$22

VIETNAMESE TOFU BURGER
Lemongrass, chilli & tamari
herbed tofu patty, with sweet
chilli carrot aioli, cucumber &
carrot ribbons & mung beans,
with fries (v, gf*, nf) \$22

THE BFA BURGER
Cheese stuffed crumbed
aubergine, with smoky BBQ sauce,
housemade facon, red cabbage
& carrot slaw, with fries (v, nf) \$22

BANG BANG BURGER
Battered broccoli with spicy bang
bang sauce, cumin gouda, pickled
red onion, avocado, ranch & fresh
greens, with fries (v, gf*, nf) \$22

desserts

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

TURKISH DELIGHT CHEESECAKE
Rosewater cheesecake, white
chocolate ganache & vanilla ice
cream (v, gf, nf) \$12

LEMON MERINGUE TART
Saffron custard, lemon cream,
meringue, black olive caramel &
micro basil (v, nf) \$13

PANNA COTTA
Thyme panna cotta, strawberry
balsamic compote & pistachio
praline, with vanilla ice cream
(v, gf) \$13

v = vegan, our dinner menu is 100% plant based
gf = gluten free or on request, please note we can not cater for coeliac; gf* = gluten free bread \$2 extra;
af = onion & garlic free, af* = on request; nf = nut free; nf* = on request

please inform staff of any allergies or dietary requirements