

# afternoon snack menu

3pm to 5.30pm daily

THE  
BOTANIST  
LYALL BAY

## burgers & toast

### THE REUBEN

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

### AVOCADO TOAST

Avocado mash, sumac smoked tomato, feta, cucumber, basil, mint & lemon zest, on five grain rye sourdough (v, gf\*, nf\*) \$17

### DIRTY CHEESEBURGER

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

### VIETNAMESE TOFU

Lemongrass, chilli, tamari herbed tofu patty, with sweet chilli carrot aioli, cucumber & carrot ribbons & mung beans, 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

### 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

## sharing plates

### HOUSEBAKED CORNBREAD

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

### OLIVES

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

### JALAPEÑO POPPERS

Crumbed jalapeños, stuffed with cashew ricotta, with ranch sauce (v, gf) \$13

### BANG BANG BROCCOLI

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

### HERB SALTED FRIES

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

### POUTINE

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

### PATATAS BRAVAS

Fried potato cubes with spicy tomato sauce (v, gf) \$9

v = vegan; gf = gluten free or on request, not suitable 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