

BITES

CHEESY GARLIC PIZZA BREAD 12.95

Garlic, olive oil, parmesan, mozzarella (ngo, vo, vgo)

TRUFFLE CHEESY GARLIC PIZZA BREAD	14.95	CRISPY WINGS	19.95
Italian cured ham, buffalo mozzarella (ngo)		Crispy chicken wings, carrot & celery sticks: Spicy buffalo sauce & blue cheese dressing / Sticky BBQ honey glaze & lemon aioli (ngo)	
CALAMARI RINGS	19.95 / 27.95	CHIPOTLE PORK SLIDERS	13.95
Lemon, American horseradish cocktail sauce (ngo)		3 sliders, apple slaw, tangy yoghurt	
CRISPY POTATO WAFFLE	16.95	TOMATO & MOZZARELLA TOAST	16.95
Chicken liver parfait, gherkins, red wine jelly, cracked black pepper		Char-grilled heirloom tomatoes, toasted ciabatta, New Zealand made buffalo mozzarella, basil, aged balsamic, olive oil (ngo)	

TACOS

SERVED WITH TOMATO, GUACAMOLE, LETTUCE, TANGY YOGHURT DRESSING, TOMATILLO SAUCE, PICKLED RED ONION, FRIES

BATTERED CAULIFLOWER

17.95

NGO V VGO

CHIPOTLE SALTED PORK

19.95

NGO

MEXICAN PRAWN

19.95

NGO

CONSERVATORY

Classics

CRAB & PRAWN RISOTTO

26.95

Tiger prawn and crab, sweetcorn tomato salsa, crème fraiche, nori crumb (ngo, vo)

PORK SCHNITZEL

29.95

Free range pork loin, apple slaw, truffle fries, ranch dressing

FISH & CHIPS

25.95

Botany Beer Co battered market fish, fries, smashed peas, house made tartare, lemon (ngo, vo, vgo)

HALF CHICKEN

29.95

Roasted chicken, spring onion mash, wholegrain mustard green beans, creamy tarragon gravy

COMMONS GRILL

NGO

SERVED WITH TRUFFLE PARMESAN SMASHED POTATOES OR TRUFFLE PARMESAN FRIES, BABY SUMMER PEAS WITH GARLIC AND BACON AND YOUR CHOICE OF SAUCE:

BOURBON & MUSHROOM / BRANDY PEPPERCORN / RED WINE JUS / TRUFFLE AND GARLIC BUTTER

350G ANGUS BEEF T-BONE

42.95

250G ANGUS BEEF SCOTCH FILLET

37.95

TENDER GRILLED PORK CHOP

33.95

HAWKES BAY LAMB RUMP

36.95

CREAMY MASH AND TARRAGON GRAVY (ngo)

TRUFFLE & PARMESAN SMASHED POTATOES (ngo)

ONION RINGS, BBQ SAUCE (vo, vgo)

SHOESTRING FRIES, KETCHUP & AIOLI (ngo, vgo)

GREEN BEANS WITH WHOLEGRAIN MUSTARD BUTTER (ngo)

BABY COS, PARMESAN, CHERRY TOMATO, RANCH DRESSING (ngo, vgo)

SUMMER PEAS, GARLIC AND BACON (ngo,)

Sides

9.95

DESSERT

LEMON MERINGUE WAFFLE

15.95

Toasted Belgium waffle, lemon curd, Italian meringue, lemon sorbet

CRÈME BRULEE

15.95

Strawberries, kiwifruit, Chantilly cream, brandy snap (ngo)

BOMBE ALASKA

15.95

Chocolate brownie, raspberry sorbet, vanilla ice-cream, chocolate sauce

COMMONS AFFOGATO

10.95

French vanilla ice cream, double espresso, orange biscotti

GLUTEN FREE BASE (12 INCH) +3.50

PIZZA

MAKE IT SPICY +2.00

All pizzas are available in 1 & 2 foot sizes

MARGHERITA

Plum tomato, basil, buffalo mozzarella (v, vgo)

18 / 34

DISTRICT 9	27 / 52	BIG BIRD	24 / 46
Garlic prawns, plum tomato, red onion, almonds, sweet-pickled chillies, mozzarella		Roasted chicken, bacon, red onion, peppers, rocket, aioli	
THE 3 LITTLE PIGS	24 / 46	BIG MAC	24 / 46
Chipotle pulled pork, salami, ham, pineapple, pickled onions, mozzarella		Beef, cheddar cheese, mozzarella, red onion, pickles, sesame seeds, Mac sauce	

SUMMER BOWLS

POKE BOWL	19.95	PRAWN COCKTAIL	22.95
Avocado, cucumber, spring onion, sesame sushi rice, yuzu soy dressing, edamame, buckwheat, wasabi and nori crunch (ngo v, vgo)		Poached prawns, iceberg, pickled cucumber, compressed melon, house-made tomato relish, aioli and prawn toast (ngo)	
ADD POACHED PRAWNS +6.95 ADD ROASTED CHICKEN +6.95 ADD CAULI BITES (V) +4.95		SMOKED KAHAWAI & NEW POTATO SALAD	20.95
BURGER IN A BOWL	20.95	Baby gem, radish, green beans, soft egg, mustard and dill dressing (ngo)	
Your favourite burger from below, no bun, just more of the good bits (vo, vgo)			

MAKE IT SPICY +2.00

BURGERS

ADD BACON +2.50

ALL 23.95

DOUBLE BEEF CHEESEBURGER	CORDON BLEU BURGER
Double beef patty, shredded lettuce, tomato, American mustard, cheese sauce, onion, homemade brioche bun, fries (ngo)	Fried chicken breast, ham, blue cheese, homemade brioche bun, fries (ngo)
TEMPURA KUMARA BURGER	CRISPY PORK & APPLE BURGER
Japanese BBQ sauce, lettuce, tomato, mayo, homemade brioche bun, fries (ngo)	Crumbed pork loin, apple jam, slaw, mustard mayo, smoked cheddar, homemade brioche bun, fries

NGO: NO GLUTEN OPTION / VGO: VEGAN OPTION / VO: VEGETRIAN OPTION

At Botany Commons we take great care to avoid allergen contamination, however as this kitchen handles all allergens we cannot guarantee traces will not be present. Please advise our staff of any allergies or dietary requirements