

BOTANIC

BREADS (v)

Buttery garlic bread w mozzarella (v)	\$8.5
Fondue of melted buffalo mozzarella, bacon, chives & char grilled corn inside a baked cob loaf	\$12.5

OYSTERS

Natural rock salt & fresh lemon (gf)	
	½ dzn \$18.0 dzn \$28.0
Kilpatrick	
worcestershire & bbq sauce, s&p	
	½ dzn \$22.0 dzn \$33.0

SMALL PLATES

Beetroot & goats cheese arancini balls w beetroot jam (v) (gf)	\$13.5
Panko crumbed Victorian brie red wine & cranberry sauce w Turkish bread (v)	\$14.5
Chorizo & manchego cheese croquettes w rocket & chipotle mayonnaise	\$14.5
Australian blue mussel pot sauteed w onion, chilli & chorizo w napolitano sauce & spring onions, crusty bread & fresh lemon (gfo)	\$18.0

NOT JUST A SALAD

Szechuan spiced calamari topped w an Asian inspired salad w kaffir lime dressing	\$17.5
Warm salad of chilli & soy chicken, kaffir lime, ginger, wombok & fresh herbs w chilli & coconut dressing (gf)	\$19.5
Toasted corn & spelt salad w shaved radish, house smoked almond flakes, coriander & miso dressing (vegan)	\$18.5

BOTANIC EXPRESS CARVERY

Classic Club roast of the day w roasted root vegetables, peas, broccoli & house gravy (gf)
Regular: \$15.0 | Large: \$18.0

Add **entree soup** to your roast \$3

PASTA & MORE

Gluten free spaghetti available on request

Creamy garlic Australian prawns w onion, white wine, spring onions w roasted garlic fettuccini	\$28.0
House made tomato ravioli of baby basil, dehydrated tomato, eggplant & goats cheese w olives, confit tomato, balsamic glaze & black olive dust (v)	\$25.0
House made traditional bolognese w fettuccini, shaved grana padano & garlic bread	\$18.0
Seafood marinara w saute Australian prawns, scallops, calamari & blue mussels, creamy napoli sauce w rocket & roasted garlic fettuccini	\$28.0
Thai lime & green curry w Asian greens, cassava crackers & steamed rice (vegan) (gf)	\$20.0

Add grilled chicken	\$6.0
Add 5 simply grilled prawns	\$8.0

Wok tossed seasonal vegetables w Asian greens, vermicelli noodles, soy, chilli sauce (vegan) (gf) \$15.0

Add grilled chicken	\$6.0
Add 5 simply grilled prawns	\$8.0

SCHNITZEL

In house panko crumbed chicken schnitzel

Traditional crumbed schnitzel w choice of gravy, mushroom or peppercorn sauce \$20.0

Parmagiana w napoli sauce, double smoked ham & mozzarella \$22.0

Calabrese w salami, olives, roasted capsicum, chilli, napolitana & mozzarella \$23.5

Aussie BBQ w caramalised onion, bacon, egg, BBQ sauce & mozzarella \$23.5

Meat lovers w BBQ sauce, bacon, ham, smoked chorizo, shaved onion & mozzarella \$24.5

Double dare you! We'll melt mozzarella & napoli sauce between two schnitty's & then add your favourite topping \$29.5

Eggplant parmagiana crumbed eggplant layered w napoli, mozzarella & parmesan (v) \$18.0

Accompanied by a choice of any 2:
Beer battered chips | Buttered mash (gf) |
Steamed vegetables (gf) | House salad w beetroot & blood orange vinaigrette & slaw (gf)

MAINS WITH LOVE

Pan seared **Tasmanian salmon** set on creamy kipfler potato & rocket salad, crisp leek, vincotto & salmon caviar (gf) \$28.5

Australian blue mussels pot w saute onion, chilli & chorizo w napolitana sauce & spring onions, crusty bread & fresh lemon (gfo) \$27.5

Grilled **market fish** cooked w shaved fennel, orange & Mediterranean vinaigrette over pesto risotto (gf) \$28.5

Botanic **beer battered fish** 2 piece \$18.0 w fresh lemon, house made tartare, 1 piece \$13.0 beer battered chips & garden salad & vinaigrette or seasonal vegetables

Confit lamb rump dusted w salt bush over kumera mash w broccolini, fig vincotta & beetroot jam (gf) \$27.5

Prosciutto wrapped chicken breast \$27.0 stuffed w buffalo mozzarella & cured tomatoes on pumpkin puree, fresh spinach & avocado salsa (gf)

Twice cooked **pork belly & seared scallops** on cauliflower puree, baby zucchini & drizzles of Davidson plum jam (gf) \$28.0

Herb & panko crumbed lamb cutlets \$28.0 on buttered mash w broccolini, sweet potato wafers & minted gravy

THE LITTLE ONES \$9.5 ea

Battered **fish fillet** w chips & salad (gfo- grilled fish)

Crumbed **chicken nuggets** w chips & salad

Duo of **mini dagwood dogs** w tomato sauce & chips

Trio of **cheeseburger sliders** w chips

Nachos w bolognese sauce, grated cheese & sour cream (vegetarian option available)

Add a chocolate or rainbow **'Paddlepop'** to any kids meal for \$2.5



HOT OFF THE GRILL

All of our prime beef is from the Australian family owned & operated Bindaree Beef Group, who only source beef from producers who are dedicated to sustainable farming practices

Rib fillet	300g	\$35.0
Eye fillet	220g	\$35.0
Sirloin	250g	\$20.0
Sirloin	400g	\$34.5
T-Bone	500g	\$36.0

Accompanied by a choice of any 2:

Beer battered chips | Buttered mash (gf) |

Steamed vegetables (gf) | Salad w vinaigrette & slaw (gf)

Complimentary gravy pots:

Mushroom (gf) | Green peppercorn (gf) | Garlic cream (gf)

Tomato chilli (gf) | Traditional minted gravy (gf)

Add a topper to your steak: \$8.0

Beer battered **onion rings** (8)

Szechuan spiced **calamari**

Simply grilled **prawns** (5) (gf)

THE SWEET SIDE

Bitter chocolate textures w chocolate soil & buttermilk \$12.5

Lemon myrtle infused pannacotta w roasted rhubarb & toasted meringue (gfo) \$12.0

Sticky date pudding w butterscotch sauce, glass biscuit basket & vanilla bean ice cream \$10.5

Raw vanilla cheesecake w chocolate & almond crust & raspberry sorbet (vegan) (gf) \$14.5

Cheese platter For 1 \$17.0 For 2 \$28.0

Grandma Singleton's Farmhouse cheddar, South Tipperary cashel blue, Kenilworth triple cream brie w muscatels, dried figs, green apple, quince paste & Kurrajong Kitchen lavosh

THE COFFEE BAR

"She buys a single decadent chocolate to savour with her latte & in just that moment she is a child again & her worries dissipate"

Individual treats | Barista created coffee | Selection of tea | Decadent hot chocolate

Available from **Botanic Bar**

(v) vegetarian

(gf) gluten free

(gfo) gluten free option on request

We are not a gluten free venue; while we take all care when preparing food, gluten is used extensively in all catering areas