

BOTANIC

VEGETARIAN MENU

BREAD

Buttery **garlic & herb bread** w mozzarella \$8.5

SMALL PLATES

Beetroot & goats cheese arancini \$13.5
balls w beetroot jam (gf)

Panko crumbed Victorian brie w \$13.5
red wine & cranberry sauce & Turkish bread

SALAD

Toasted corn & spelt salad w shaved \$18.5
radish, house smoked almond flakes, coriander
& miso dressing (vegan)

MAINS

House made tomato ravioli of baby basil, \$25.0
dehydrated tomato, eggplant & goats cheese
w olives, confit tomato, balsamic glaze & black
olive dust

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

Eggplant parmy crumbed eggplant layered \$17.5
w napoli, mozzarella & parmesan

Thai lime green curry w Asian greens, \$20.0
casava crackers & steamed rice (vegan) (gf)

THE SWEET SIDE

Forrest floor of **bitter chocolate textures** \$12.0
w chocolate soil & buttermilk

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

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

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

Cheese plate For 1 \$17.0 For 2 \$28.0
Grandma Singleton's Farmhouse cheddar,
South Tipperary cashel blue, Kenilworth triple
cream brie w muscatels, lavosh, sliced green apple,
dried figs & quince paste