

# BOTANIC

## STARTERS/SMALL PLATES

**Buttery garlic bread** w mozzarella (v) \$8.5

## OYSTERS

**Natural** rock salt & fresh lemon (gf)  
½ dzn \$18.00 | dzn \$28.0

**Kilpatrick**  
worcestershire & bbq sauce, s&p (gf)  
½ dzn \$22.00 | dzn \$33.0

**Steamed Hervey Bay ½ shell scallops** \$19.9  
w spiced carrot puree & soy pearls (gf)

**Moreton Bay bug dumplings** \$19.9  
fried & served on sweet corn veloute, pickled ginger,  
fresh coriander & lemon aspen

**Grilled spiced market fish** on Indian Nilgiri \$18.9  
korma w yoghurt rice & green papaya pickle (gf)

**Duck two ways** \$19.5  
roasted duck san choy bau accompanied w  
oriental duck consommé

**Smoked chicken breast** \$15.9  
w pearl couscous stuffed baby bell peppers &  
bunya nut pesto (vegan option available)

**Lamb shank tortellini** \$19.5  
w house-cured tomato, saffron emulsion,  
basil oil & deep fried sage

## NOT JUST A SALAD

**Fried spiced calamari** w Asian inspired \$18.0  
salad, drizzles of garlic, honey & chilli sauce  
dressing (gf)

**Warm salad of roasted pumpkin** \$18.5  
w spinach, oven toasted pine nuts, cherry tomato  
& baby croutons w chilli chocolate dressing (vegan) (gfo)

**Marinated piri-piri chicken** tossed w \$19.5  
cucumber salad, Lebanese flat bread &  
Greek yoghurt (gfo)

**Smoked beetroot & native pepper** \$17.9  
**berry infused goats cheese salad** w  
cherry tomatoes, toasted macadamia nuts,  
soft leaves & wild lime vinaigrette (v) (gf)

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

## PASTA & MORE

*Gluten free spaghetti available on request*

**Australian prawns** w wild lime, chilli & \$28.5  
lemon myrtle butter tossed through egg pasta (gfo)

House made **traditional bolognese** w \$18.5  
fettuccini, shaved grana padano & garlic bread (gfo)

**Seafood marinara** w saute Australian \$28.0  
prawns, scallops, calamari & blue mussels,  
creamy napoli sauce w rocket & garlic fettuccini (gfo)

**Malaysian style panang curry** w Asian \$20.0  
greens, cassava crackers & steamed rice (gf)

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

**Wok tossed seasonal vegetables** w \$15.0  
Asian greens, flat rice noodles, crushed peanuts  
& Thai style sauce (vegan) (gf)

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

## SCHNITZEL

*In house panko crumbed chicken schnitzel*

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

**Parmagiana** w napoli sauce, double smoked \$22.5  
ham & mozzarella

**Calabrese** w salami, olives, roasted capsicum, \$23.9  
chilli, napolitana & mozzarella

**Aussie BBQ** w caramalised onion, bacon, \$23.9  
egg, BBQ sauce & mozzarella

**Meat lovers** w BBQ sauce, bacon, ham, \$24.9  
smoked chorizo, shaved onion & mozzarella

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

**Eggplant parmagiana** crumbed eggplant \$18.9  
layered w napoli, mozzarella & parmesan (v)

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

## MAINS WITH LOVE

Finger lime & pistachio crusted **Tasmanian salmon** on avocado & kipfler potato salad, fresh lemon & native pepper berry dressing (gf) \$29.5

**Wild caught barramundi** oven baked in paperbark w Australian lillypilly glaze, smoked avocado & crab salsa (gf) \$29.5

Botanic **beer battered fish** 2 piece \$18.5  
w fresh lemon, house made tartare, 1 piece \$13.0  
beer battered chips & garden salad & vinaigrette or seasonal vegetables

**Slow cooked chicken tagine** w Australian lemon myrtle & green olives on spiced couscous \$25.9

**Spiced duck confit** w bok choy, snake beans & star anise broth (gf) \$29.5

Twice cooked **pork belly** w native Australian spices, saffron & white bean puree, red cabbage, & quince jus (gf) \$28.5

**Herb & panko crumbed lamb cutlets** on buttered mash w broccolini, sweet potato wafers & minted gravy \$28.5

**Slow cooked beef rump** w wild mushroom & truffle risotto, smoked beetroot ribbons (gf) \$26.9

### 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

## THE LITTLE ONES \$10.50 ea

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

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

Crumbed **chicken nuggets** w chips & salad or veg

Trio of **cheeseburger sliders** w chips

**Nachos** w bolognaise 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

<b>Rib fillet</b>	<b>300g</b>	\$35.9
<b>Eye fillet</b>	<b>220g</b>	\$36.0
<b>Sirloin</b>	<b>400g</b>	\$34.5
<b>T-Bone</b>	<b>500g</b>	\$36.0
<b>Pork cutlet</b>	<b>300g</b>	\$29.0

Accompanied by a choice of any 2:

Beer battered chips | Buttered mash (gf) |

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

Complimentary sauce pot (all sauce pots are gf) :

Mushroom | Green peppercorn | Minted gravy

Buffalo mozzarella, bacon & corn fondue | Tomato chilli

Add a topper to your steak: \$8.0

Beer battered **onion rings** (8)

Szechuan spiced **calamari**

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

## THE SWEET SIDE

**Warm chocolate & orange tart** w house-made honeycomb ice cream \$12.0

**Mille feuille of fresh strawberries & white chocolate mousse** layered between crisp butter puff pastry finished w Sambuca syrup & roasted macadamia nut ice cream \$13.0

**Sticky date pudding** w butterscotch sauce, glass biscuit basket & vanilla bean ice cream \$10.9

**Vanilla & saffron poached pears** w roasted macadamia nut ice cream & saffron glaze (gf) \$11.9

### THE COOKIE JAR

*"Today me will live in the moment, unless it's unpleasant, in which case me will eat a cookie"*  
Cookie Monster

**Individual locally made treats |  
Barista created coffee | Selection of teas |  
Decadent hot chocolate**

Available @ **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*