

— THE LITTLE ONES —

BOTANIC BATTERED FISH w chips, salad, fresh lemon & house tartare (gfo - grilled fish)	10.9
CRUMBED CHICKEN NUGGETS w chips & salad or mash potato & vegetables	10.9
DUO OF MINI DAGWOOD DOGS w tomato sauce & chips	10.9
TRIO OF CHEESEBURGER SLIDERS w chips	10.9
NACHOS w house made bolognaise, grated cheese & sour cream (vegetarian option available)	10.9
ADD a Chocolate or Rainbow Paddlepop to any kids meal for	2.5

— THE SWEET SIDE —

STICKY DATE PUDDING w butterscotch sauce, glass biscuit basket & vanilla bean ice cream	10.9
WARM CHOCOLATE & ORANGE TART w house made honeycomb parfait	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	12.9
VANILLA & SAFFRON POACHED PEARS w roasted macadamia nut ice cream & saffron glaze (vegan) (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"

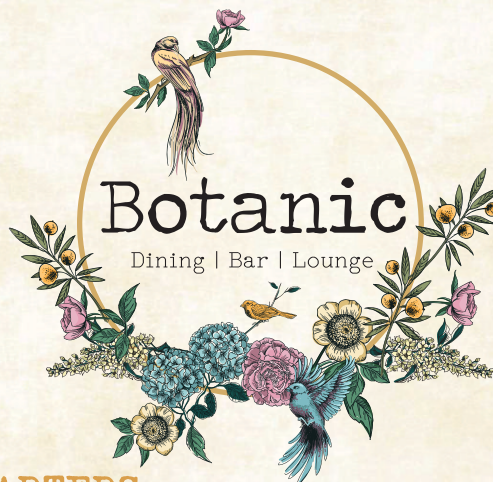
Cookie Monster

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.

We would love you to LEAVE US a Tripadvisor review



— STARTERS —

BUTTERY GARLIC BREAD w mozzarella (v)	8.5
DEEP FRIED BURRATA FOR 2 w house smoked tomato jam, toasted ciabatta & soft herbs (Burrata is a fresh Italian cow milk cheese made from mozzarella & cream - firm on the outside & gooey on the inside - just like my Mamma!)	16.5
OYSTERS NATURAL rock salt & fresh lemon (gf)	1/2 dzn 18.5 dzn 28.5
OYSTERS KILPATRICK worcestershire & tomato sauce, s&p (gf)	1/2 dzn 22.5 dzn 33.5
PRAWN HOT POT w sauté chilli in lemon myrtle butter & fresh shallots w toasted ciabatta (gfo)	16.9
SZECHUAN SPICED CALAMARI w coriander chermoula & house made sweet chilli sauce (gf)	12.9
DUCK TWO WAYS Roasted duck san choy bau w Oriental duck consommé (gf)	19.5
AUSTRALIAN BLUE MUSSEL POT sauté w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty ciabatta & fresh lemon (gfo)	entrée 18.0 main 27.5

— SALADS & LIGHT MEALS —

MARINATED HALOUMI & IN-HOUSE SMOKED CHORIZO SALAD w cherry tomato, cucumber, red onion, fresh spinach & balsamic glaze (gf)	17.9
MARINATED PIRI-PIRI CHICKEN tossed through cucumber salad w Lebanese bread & yoghurt dressing (gfo)	19.5
VIETNAMESE STYLE BEEF BRISKET SALAD w fresh pineapple, chilli, shallots, fresh coriander, Thai basil & mint w toasted peanuts & fried shallots (gf)	15.0
SMOKED BEETROOT & NATIVE PEPPER BERRY INFUSED GOATS CHEESE w cherry tomatoes, toasted macadamia nuts, soft leaves & wild lime vinaigrette (v) (gf)	17.9
MORETON BAY BUG DUMPLINGS (5) sweet corn veloute, pickled ginger, fresh coriander & lemon aspen	19.9
LAMB SHANK LINGUINI w house cured tomato, saffron emulsion, basil oil & deep fried sage	19.5



—PASTA & MORE—

GF Spaghetti available on request

AUSTRALIAN PRAWNS	28.5
w wild lime, chilli & lemon myrtle butter tossed through egg pasta & warrigal greens (gfo)	
SEAFOOD MARINARA	28.0
w sauté Australian prawns, scallops, calamari & blue mussels, tossed through a creamy Napoli sauce w rocket & roasted garlic fettuccini (gfo)	
HOUSE MADE TRADITIONAL BOLOGNAISE	18.9
w fettuccini, shaved grana padano & petit garlic bread (gfo)	
MALAYSIAN STYLE PANANG CURRY	20.0
w seasonal Asian vegetables, fresh steamed rice & cassava crackers (gf)	
Add Grilled Chicken	
Add 5 Simply Grilled Prawns	
WOK TOSSED SEASONAL VEGETABLES	15.0
w seasonal Asian vegetables, pad Thai noodles, crushed peanuts & pad Thai style sauce (v) (gf)	
Add Grilled Chicken	
Add 5 Simply Grilled Prawns	

—SCHNITZEL—

Panko Crumbed Chicken Schnitzels

TRADITIONAL CRUMBED SCHNITZEL	20.0
w your choice of gravy, mushroom or peppercorn sauce	
PARMIGIANA	22.5
w Napoli sauce, double smoked ham & mozzarella	
CALABRESE	23.9
w spiced salami, olives, roasted capsicum, chilli, Napolitana & mozzarella	
AUSSIE BBQ	23.9
w caramelised onion, bacon, egg, BBQ sauce & mozzarella	
MEAT LOVERS	24.9
BBQ sauce, bacon, ham, smoked chorizo, shaved onion & mozzarella	
DOUBLE OR NOTHING	29.5
we'll melt mozzarella & Napoli sauce between two schnitty's & then add your favourite topping!	
EGGPLANT PARMIGIANA	18.9
crumbed eggplant layered w Napoli sauce, 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)

—BOTANIC EXPRESS CARVERY—

BREAD ROLL w butter	1.0
CLASSIC CLUB ROAST OF THE DAY	
w seasonal vegetables, peas & broccoli w house gravy (gf)	
regular	15.9
large	18.9
ADD AN ENTREE SOUP to your roast	3.0

—MAINS—

FINGER LIME & PISTACHIO CRUSTED TASMANIAN SALMON	29.5
on avocado & kipfler potato salad, fresh lemon & native berry dressing (gf)	
WILD CAUGHT BARRAMUNDI	29.5
oven baked in paperbark w Australian lillypilly glaze, finger lime pearls, smoked avocado & crab salsa (gf)	
If you would like the Tasmanian salmon or barramundi simply grilled with fresh lemon, please ask our amazing team	
BOTANIC BEER BATTERED FISH	one piece 13.0
w fresh lemon, house tartare & choice of chips, salad, mash or seasonal vegetables	
two pieces 18.5	
AUSTRALIAN BLUE MUSSEL POT	27.5
saute w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty ciabatta & fresh lemon (gfo)	
SALTIMBOCCA CHICKEN	26.9
chicken breast wrapped w prosciutto & sage, over purple Congo potato puree, seasonal greens & house jus (gf)	
HERB & PANKO CRUMBED LAMB CUTLETS	28.5
on potato puree w seasonal greens, sweet potato wafers & minted gravy	
TWICE COOKED PORK BELLY	28.5
w native Australian spices, saffron & white bean puree, red cabbage & quince jus (gf)	
SLOW COOKED BEEF RUMP	26.9
on wild mushroom & truffle risotto w roasted golden beets & smoked beetroot gel (gf)	
CHEF JEREMY DESCRIBES HIS CHAR SUI MARINATED PORK AS 'SENSATIONAL'	27.5
He serves it aside steamed rice, sautéed Asian greens, drizzles of sweet soy & crispy rice noodles (gf)	

—FROM THE GRILL—

All of our prime beef is from the Australian family owned & operated Bindaree Beef Group. Bindaree Beef only sources beef from producers who are dedicated to maintaining a competitive & sustainable industry that benefits all Australians.		
RIB FILLET	300g	35.9
SIRLOIN	250g	25.0
SIRLOIN	400g	34.5
T-BONE	500g	36.0
PORK CUTLET	300g	27.5
w apple & cinnamon compote		
ACCOMPANIED BY A CHOICE OF ANY 2: Beer Battered Chips House Salad w Vinaigrette & Slaw (gf) Steamed Vegetables (gf) Buttered Mash (gf)		
COMPLIMENTARY GRAVY POT: Mushroom (gf) Creamy Garlic (gf) Green Peppercorn (gf) Tomato Chilli (gf) Minted Gravy (gf) House Gravy (gf)		
ADD A STEAK TOPPER: each 8.0		
Beer Battered Onion Rings (8) Szechuan Spiced Calamari (gf) Simply Grilled Prawns (5) (gf)		

