

## BREADS & STARTERS

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| <b>Garlic bread</b> , w melted cheese (vegetarian)  | \$8.5                      |
| <b>Oven baked cob loaf</b> filled w bacon, cheese & corn  | \$12.5                     |
| <b>Chilli and spiced fried squid</b> w aioli (gf)   | \$14.0                     |
| <b>Prawn hot pot</b> w sauté onion & chilli, fresh shallots & garlic butter w toasted Turkish bread & fresh lemon (gfo) | \$17.0                     |
| <b>Rosemary &amp; lamb kebabs</b> w minted pea puree (gf)   | \$14.5                     |
| <b>Oysters natural</b>  | ½ doz \$18.5    doz \$28.5 |
| <b>Kilpatrick</b>   | ½ doz \$22.5    doz \$33.5 |

## SALADS

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| <b>Marinated Thai beef salad</b> w rice noodles, fresh mint, chilli, coriander, cherry tomato, cucumber, capsicum, carrot, Thai basil & red onion w fried shallots, toasted peanuts & a sweet soy dressing (gf) | \$17.5 |
| <b>Crispy fried chicken salad</b> w mixed leaves, cucumber, carrot, shaved red onion, cherry tomatoes, capsicum & aioli   | \$17.5 |
| <b>Crispy fried soft shell crab</b> w fresh Asian salad, fried shallots, toasted peanuts & sweet soy (gf)   | \$19.9 |

## VEGETARIAN + VEGAN

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| <b>Slow cooked potato curry</b> w naan bread, pilaff rice & minted coconut yoghurt (vegan) (gfo)                             | \$17.9 |
| <b>Chilli tempeh</b> in fragrant coconut broth w cassava crackers, bean sprouts & coriander (vegan) (gf)                     | \$15.0 |
| <b>Maple roasted pumpkin</b> , quinoa, white bean w soft leaves, toasted almonds & a lemon & olive oil dressing (vegan) (gf) | \$17.5 |
| <b>Polenta soufflé</b> w mushroom ragout (vegetarian)  | \$17.9 |

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| <b>Truffle grilled gnocchi</b> , thyme & garlic mushrooms, fresh spinach & shaved parmesan (vegetarian) | \$21.9 |
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| <b>Eggplant parmigiana</b> (vegetarian) crumbed eggplant layered w Napoli sauce, mozzarella & parmesan | \$18.9 |
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| <b>Add a topper</b>  | each | \$4.0 |
| Greek topper, Mexican topper or Avocado & hollandaise topper |      |       |

## PASTA

Gluten free pasta option available

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| <b>Bacon &amp; mushroom ragout</b> on linguini w shaved parmesan | \$22.9 |
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| <b>Sauté prawns</b> with onion & garlic butter tossed through a creamy garlic sauce & linguini & fresh shallots | \$28.5 |
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| <b>Seafood marinara</b> w sauté prawns, scallops, calamari & blue mussels, tossed through a creamy Napoli sauce on linguini | \$28.5 |
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| <b>Sauté chicken</b> w blistered cherry tomatoes, red onion & spinach in a creamy basil pesto sauce tossed through linguini w shaved parmesan | \$24.5 |
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## SEAFOOD

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| <b>Pan seared market fish</b> on creamy potato mash w grilled ½ bug & seasonal greens, soft herbs & lemon butter sauce (gf) | \$28.5 |
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| <b>Pan seared salmon</b> on roasted kipfler potato & rocket salad w crisp leek & Vincotto butter sauce (gf) | \$28.5 |
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| <b>Seafood chowder</b> w prawns, scallops, calamari & blue mussels w toasted buttered Turkish bread | \$28.5 |
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| <b>Australian blue mussel pot</b> sauté w onion, chilli, chorizo, Napoli, spring onions, crusty ciabatta & fresh lemon (gfo) | Starter \$18.0    Main \$27.5 |
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| <b>Botanic beer battered fish</b> w fresh lemon, house tartare & choice of chips, salad, mash or seasonal vegetables (gfo) | one piece \$13.0    two pieces \$18.5 |
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## ASIAN STYLE

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| <b>Hot &amp; sour prawn noodle soup</b> w fresh herbs (gf)   | \$19.9 |
| <b>Basil, chilli and coconut broth</b> poached market fish on steamed rice w Asian greens (gf)   | \$27.0 |
| <b>Chicken laksa with fresh herbs</b> , bean sprouts & fried egg   | \$19.0 |
| <b>Cantonese style sticky pork</b> w seared scallops on cauliflower & potato puree, Asian greens & reduced soy dressing                  | \$26.5 |
| <b>MAINS</b>   |        |
| <b>Chicken saltimbocca</b> – chicken breast wrapped with sage & prosciutto served on creamy mash w seasonal greens & house made jus (gf) | \$27.5 |
| <b>Beef medallions</b> w truffle grilled gnocchi, thyme & garlic mushrooms, fresh spinach & shaved parmesan                              | \$27.5 |
| <b>Herb crumbed lamb cutlets</b> w creamy mash potato, seasonal greens, house gravy & potato wafers                                      | \$28.5 |
| <b>SCHNITZEL</b>   |        |
| Choose between our house panko crumbed chicken or pork schnitzels  |        |
| <b>Crumbed schnitzel</b> w your choice of gravy, mushroom, creamy garlic, green peppercorn, Tomato chilli sauce                          | \$20.0 |
| <b>Parmigiana</b> w Napoli sauce, double smoked ham & mozzarella   | \$23.0 |
| <b>Aussie</b> - Bacon, avocado & hollandaise sauce   | \$24.0 |
| <b>Greek</b> - Napoli, roast capsicum, olives, fresh tomato, red onion, feta cheese & pesto  | \$24.0 |
| <b>Hombre</b> - Napoli, guacamole, tomato salsa, cheese, jalapenos & sour cream  | \$24.0 |
| <b>Carnivore</b> - BBQ sauce, ham, salami, chorizo, bolognaise, bacon & cheese   | \$25.0 |

**Benedict** - egg, spinach, ham, cheese & hollandaise \$24.0

**Double or nothing**- we'll melt mozzarella & Napoli sauce between two schnitty's & then add your favourite topping! \$29.5

**Served with your choice of any 2 :**  
beer battered chips, buttered mash potato (gf), steamed vegetables (gf) or house salad w slaw (gf)

## FROM THE GRILL

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| <b>Rib fillet</b> 300g                             | \$34.0 |
| <b>Sirloin</b> 250g                                | \$25.0 |
| <b>Sirloin</b> 400g                                | \$33.0 |
| <b>T-bone</b> 500g                                 | \$36.0 |
| <b>Pork cutlet</b> 300g w apple & cinnamon compote | \$27.5 |

**Accompanied by a choice of and 2 sides :**  
Beer battered chips, buttered mash potato (gf), steamed seasonal vegetables (gf), house salad w slaw (gf)

**Complimentary gravy pots** (all gluten free)  
Mushroom, creamy garlic, green peppercorn, tomato chilli or house gravy

**Add a steak topper \$8.00 each**  
Beer battered onion rings (8),  
Chilli & spiced fried squid (gf),  
Garlic prawns (5) (gf),  
½ or Whole Balmain Bug simply grilled w garlic butter.

## LITTLE ONES \$10.9 each

**Botanic battered fish** w chips & salad  
(Grilled fish option available)

**Crumbed chicken nuggets** w chips & salad or mash potato & vegetables

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

**Trio of cheeseburger sliders** w chips

**Nachos** w grated cheese & sour cream  
(Vegetarian nacho option available)

(gf) Gluten Free | (gfo) Gluten free option

**DESSERT**

**\$10.9**

**Steamed banana pudding** w vanilla bean custard & ice cream

**Ooey Goey chocolate fondant** w vanilla custard & ice cream

**Baked lemon cheese cake** w lemon curd

**Apple crumble** w vanilla bean ice cream