

# BOTANIC

DINING | BAR | LOUNGE

## ENTREES

<b>Garlic butter &amp; mozzarella pizza</b> (v) (gfo)	\$9.50
<b>Oven baked brie</b> w caramelised onion & toasted sourdough (v) (gfo)	\$15.00
<b>Oysters Natural</b> 1/2 doz \$21.00 doz \$31.00	
<b>Oysters Kilpatrick</b> 1/2 doz \$25.00 doz \$35.00	
<b>Oysters Asian style</b> 1/2 doz \$25.00 doz \$35.00 w Yuzu pearls, chilli, soy & pickled ginger	
<b>Prawn hot pot</b> w sautéed onion & chilli, tossed through fresh shallots & garlic butter w toasted sourdough (gfo)	\$17.00
<b>Buffalo wings</b> 1/2kg fried chicken wings tossed in hot buffalo sauce w a blue cheese & ranch dip & raw celery (gf)	\$15.00

## Salads

<b>Salt &amp; pepper calamari</b> tossed through Asian inspired salad & Nuoc Cham dressing w wasabi aioli (gf)	\$17.50
<b>Sticky plum pork bao buns</b> (3) w pickled cucumber, daikon, red cabbage, wombok, chilli, carrot & kewpie mayonnaise	\$24.50
<b>Caesar salad</b> cos lettuce, crispy bacon, soft egg, croutons & shaved parmesan tossed through a creamy Caesar dressing (gfo)	\$19.00
<b>Add</b>	
• Grilled chicken (gf)	\$8.00
• Salt & pepper calamari (gf)	\$8.00
• Simply grilled garlic prawns (5) (gf)	\$8.00

## Mains

<b>Seafood platter for 2</b> w fresh ocean king prawns (250g), natural oysters (6), crumbed prawn cutlets, blue swimmer crab clusters in a curry broth, salt & pepper squid, beer battered barramundi, crumbed scallops, chips, garden salad, seasonal fruit, tartare & fresh lemon	\$90.00
<b>Australian blue mussel pot</b> sauté w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough baguette & fresh lemon (gfo)	entree \$19.50 main \$28.50
<b>Crispy skinned Atlantic salmon</b> w horseradish & shallot mash, grilled asparagus & an orange tarragon sauce (gf)	\$29.00
<b>Add garlic butter prawn topper</b>	\$8.00
<b>Char grilled eye fillet</b> (200g) on sweet potato puree w toasted almonds, buttered baby beans & red wine jus (gf)	\$39.00
<b>Pan seared chicken breast</b> w Mediterranean spiced cous cous, beetroot hummus, tzatziki, feta & a balsamic glaze (gf)	\$28.50
<b>Slow cooked potato curry</b> w grilled naan, turmeric pilaff rice & minted coconut yoghurt (vegan) (v) (gfo)	\$19.00

## CHICKEN SCHNITZELS

<b>300g crumbed chicken schnitzel</b> w chips & salad or vegetables & choice of mushroom, garlic, peppercorn, Diane, chilli tomato, hollandaise or gravy pot	\$20.00
<b>Chicken parmigiana</b> chicken breast schnitzel w Napoli sauce, double smoked ham & mozzarella w chips & salad or vegetables	\$23.00
<b>Aussie schnitzel</b> chicken breast schnitzel w Napoli sauce, bacon, avocado & hollandaise w chips & salad or vegetables	\$26.00

## CLUB FAVOURITES

<b>Classic Club roast of the moment</b> w roasted root vegetables, peas, carrot & broccoli bake w house gravy (gf)	regular \$17.00 large \$20.00
<b>Add an entrée soup</b> to your roast (gf)	\$3.00
<b>Botanic beer battered fish</b> w chips, side salad, ranch dressing, fresh lemon & house made tartare (gfo)	regular \$13.00 large \$18.50
<b>Lambs fry &amp; bacon</b> w caramelised onion, buttered mash potato & gravy (gf)	\$19.50
<b>Spaghetti bolognese</b> tossed through linguini w shaved parmesan (gfo)	\$18.00
<b>Beef &amp; Guinness pie</b> w creamy buttered mash & green beans	\$17.50

## FROM the GRILL

• 300g <b>Rib eye</b>	\$38.00
• 250g <b>Sirloin</b>	\$25.00
• 300g <b>Pork cutlet</b> w apple sauce	\$29.50
• 220g <b>Eye fillet</b>	\$39.00
<b>Complimentary gravy pot</b> Mushroom, Creamy garlic, Green peppercorn, Diane, Chilli tomato, Hollandaise or House gravy pot	
<b>Accompanied by a choice of any two sides</b>	
• Chips	
• Buttered mash potato (gf)	
• Steamed seasonal vegetables (gf)	
• House salad w creamy dressing (gf)	
<b>Toppers</b>	
• Beer battered onion rings (8)	\$8.00
• Simply grilled garlic prawns (5) (gf)	\$8.00
• Salt & pepper calamari (gf)	\$8.00



(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.

## PIZZA AND BURGERS

<b>Meat lover's pizza</b> w chorizo, leg ham, pepperoni & bacon on a chipotle BBQ sauce base w mozzarella (gfo)	\$24.00
<b>Vegetarian pizza</b> w roasted pumpkin & Napoli base w mozzarella, roasted capsicum, red onion & crumbed feta finished w baby spinach & aioli drizzle (v) (gfo)	\$17.90
<b>Chicken, bacon &amp; avocado pizza</b> on a Napoli base w mozzarella & hollandaise drizzle	\$19.90
<b>Southern fried chicken burger</b> deep fried spiced chicken thigh w bacon, pineapple relish, lettuce, tomato & cheese on a milk bun w aioli & side chips	\$18.50
<b>Vegan burger</b> w a plant based patty, caramelised onion, lettuce, tomato & aioli on a beetroot bun w beetroot hummus & side chips (v)	\$18.50

## PASTA

<b>Seafood marinara</b> w sauté Australian prawns, scallops, calamari & blue mussels w linguine in a creamy Napoli sauce w rocket (gfo)	\$28.00
<b>Linguine boscaiola</b> a classic Tuscan sauce made w smoky bacon, mushrooms, tomatoes, shallots & cream w shaved parmesan (gfo)	\$23.90
<b>Add grilled chicken</b>	\$8.00
<b>Wild mushroom risotto</b> w white wine, house-made mushroom stock, butter, shallots, thyme & arborio rice w shaved Grana Padano (v) (gf)	\$22.50

## THE LITTLE ONES

All kids' meals come with a softdrink & vanilla ice cream w strawberry, chocolate or caramel topping	
<b>Botanic battered fish</b> w chips & salad (gfo- grilled fish)	\$12.50
<b>Tempura dino nuggets</b> (5) w chips & salad or mash potato & vegetables	\$12.50
<b>Duo of cheeseburger sliders</b> w chips	\$12.50
<b>Spaghetti bolognese</b> house made bolognese w linguine & grated cheese	\$12.50
<b>Kids roast meal</b> of the moment w baked & seasonal vegetables & house gravy	\$12.50

## DESSERT

<b>Mega ice cream sundae to share</b> w vanilla & strawberry ice cream, chocolate sauce, mini marshmallows, sprinkles, waffle wafers & a cherry on top! (gfo)	\$14.00
<b>House made apple crumble</b> w vanilla ice cream & walnut brittle	\$10.50
<b>Belgian waffles</b> warmed milk chocolate ganache, vanilla ice cream, berry compote & rose Persian fairy floss	for one \$12.50 for two \$20.00
<b>White chocolate &amp; raspberry baked cheesecake</b> w raspberry coulis & white chocolate chantilly cream	\$12.50

Barista created coffee | Selection of teas  
Decadent hot chocolate | Available @ Botanic Bar