

STARTERS/SHARE PLATES

Garlic butter & mozzarella pizza (gfo)				\$12.50
Smoked sea salt focaccia made in-house w warmed garlic chilli butter & sundried tomatoes				\$12.50
Oysters Natural	½ doz	\$23.00	doz	\$33.00
Oysters Kilpatrick	½ doz	\$25.00	doz	\$35.00
Oysters Asian style w Yuzu pearls, chilli, soy & pickled ginger	½ doz	\$27.00	doz	\$37.00
Pork belly tacos (3) tossed in a hickory BBQ sauce in grilled tortilla w slaw & chipotle mayo				\$18.90
Prawn hot pot (5) w sauteed onion & chilli tossed through fresh spring onion & garlic butter w toasted sourdough (gfo)				\$17.50
½kg fried buffalo wings tossed in hot sauce w blue cheese & ranch dip w celery sticks (gf)				\$18.50
Mexican spiced cauliflower bites w sour cream, guacamole & fresh coriander (v) Vegan option: replace sour cream w vegan garlic yoghurt				\$12.50

SALADS

Caesar salad cos lettuce, grilled bacon, soft egg, croutons & shaved parmesan tossed through a creamy Caesar dressing (gfo)				\$20.00
Add	• Grilled chicken (gf)			\$8.00
	• Salt & pepper calamari (gf)			\$8.00
	• Garlic butter prawns (5) (gf)			\$9.00
Salt & pepper calamari tossed through Asian inspired salad w nuoc cham dressing (gf)				\$17.50
Thai beef & crispy noodle salad w wombok, red cabbage, chilli, ginger, coriander, mint, fried shallots & peanuts w Thai style dressing (gfo)				\$20.00
Lamb kofta bowl w couscous, cucumber ribbons, grilled flatbread, beetroot hummus, garlic yogurt & crispy chickpeas Vegan option: replace w falafel & vegan garlic yoghurt				\$22.50

MAINS

Pork belly w seared scallops on cauliflower puree w red wine jus & apple & rocket salad (gf)				\$34.50
Black kingfish in coconut & lemongrass broth w Asian vegetables & sticky rice (gf)				\$34.00
Whiskey & maple pork cutlet w spiced sweet potato puree, seasonal greens & apple chutney (gf)				\$33.00
Crispy skinned duck breast w carrot & parsnip puree, green beans & cherry brandy jus (gf)				\$36.50
Orange & fennel roasted ½ chicken w smashed chat potatoes, seasonal vegetables & jus gras (gf) Note: A jus gras, at its heart, is a deep, flavourful sauce made from the drippings from the roasting tray.				\$28.90
Australian blue mussel pot sauté w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough baguette & fresh lemon (gfo)	entree	\$22.00	main	\$30.00
Crispy skinned Atlantic salmon w horseradish mash, grilled asparagus & orange & tarragon beurre blanc (gf)				\$32.00
Creamy red lentil & chickpea dahl w coconut rice & grilled naan (gfo) (vegan)				\$19.50
Seafood platter for 2 w fresh ocean king prawns (250g), natural oysters (6), fresh whole sand crab, ½ shell garlic butter scallops (4), petite mussel pot w capsicum coulis, s&p calamari, Botanic beer battered fish (2), crumbed prawn cutlets (4), chips, garden salad, seasonal fruit, tartare, seafood sauce & fresh lemon				\$95.00

PASTAS

Seafood marinara w sauté Australian prawns, scallops, calamari & blue mussels, linguine, creamy napoli sauce w rocket (gfo)				\$29.50
Linguine boscaiola a classic Tuscan sauce made w smokey bacon, mushrooms, tomatoes, shallots & cream w shaved parmesan (gfo)				\$25.90
Add	• Grilled chicken (gf)			\$8.00
	• Garlic butter prawns (5) (gf)			\$9.00
House made bolognaise w linguine & shaved parmesan (gfo)				\$21.50
Pork & fennel pappardelle slow cooked pulled pork, caramelised fennel, bacon & cream reduction w fresh pappardelle (gfo)				\$26.00
Arrabiata gnocchi w prawns, blistered tomato, wild rocket, house chilli & roasted capsicum napoli sauce w parmesan				\$30.00

(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,
however gluten is used extensively in all catering areas.

SCHNITZELS

300g crumbed chicken schnitzel w choice of any two – chips, salad, buttered mash or seasonal vegetables, & choice of mushroom, garlic, peppercorn, Diane, chilli tomato, hollandaise or gravy pot	\$25.00
Chicken parmigiana chicken breast schnitzel w napoli sauce, double smoked ham & mozzarella w chips & salad or vegetables	\$28.00
Aussie schnitzel chicken breast schnitzel w napoli sauce, bacon, avocado, mozzarella & hollandaise sauce w chips & salad or vegetables	\$28.00

FROM THE GRILL

• 300g Rib fillet	\$39.00
• 250g Sirloin	\$25.00
• 200g Eye fillet	\$43.00
• 400g Wagyu rump 4+ MB	\$48.00

Complimentary gravy pot: Mushroom, Creamy Garlic, Green Peppercorn,
Diane, Chilli Tomato, Hollandaise or House Gravy Pot
Additional gravy pot

Accompanied by a choice of any two sides

- Chips
- Buttered mash potato (gf)
- Steamed seasonal vegetables (gf)
- House salad (gf)

Toppers

• Beer battered onion rings (8)	\$8.00
• Garlic butter prawns (5) (gf)	\$9.00
• Salt & pepper calamari (gf)	\$8.00

PIZZAS

(All pizzas have a complimentary GF base option)

Prawn & chorizo w fresh chilli, mozzarella, napoli sauce & rocket	\$24.00
Chicken, bacon & avocado w mozzarella, napoli sauce & hollandaise drizzle	\$21.00
Pulled pork , red onion, sumac, Persian fetta, napoli sauce, mozzarella & rocket	\$24.00
Maple pumpkin , napoli sauce, roasted capsicum, red onion, zucchini, mozzarella, aioli & spinach (v)	\$19.90

CLUB FAVOURITES

Classic Club roast of the moment w roasted root vegetables, peas, carrot & broccoli bake w house gravy (gf)	regular	\$17.00
	large	\$20.00
Add an entrée soup to your roast (gfo)		\$5.00
Botanic beer battered fish w chips, side salad, ranch dressing, fresh lemon & house made tartare	regular	\$14.00
	large	\$19.50
Beef & Guinness pie w choice of any two creamy buttered mash, seasonal vegetables, chips or house salad		\$19.50

THE LITTLE ONES Under 12 only

All kids' meals come w soft drink & vanilla ice cream
w strawberry, chocolate or caramel topping

Botanic battered fish w chips & salad (gfo - grilled fish)	\$12.50
Tempura dino nuggets (5) w chips & salad or mash potato & vegetables	\$12.50
Duo of cheeseburger sliders w chips	\$12.50
Kids roast meal of the moment w baked & seasonal vegetables & house gravy (gf)	\$12.50

DESSERTS

Apple & cinnamon baked cheesecake w caramel sauce & fresh Chantilly cream	\$13.00
Sticky date pudding w vanilla ice cream, biscuit crumb & seasonal berries	\$12.50
Snickers parfait w chocolate mousse & peanut & salted caramel sauce	\$12.00
Ice cream sundae w vanilla & strawberry ice cream, chocolate sauce, mini marshmallows, sprinkles, waffle wafers & a cherry on top! (gfo)	\$15.00

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

Skip the queue & order your meals & drinks from your table disc