

BOTANIC

DINING | BAR | LOUNGE

ENTREES

Garlic butter & mozzarella pizza (v) (gfo)	\$12.50
Add bacon	\$4.00
Oven baked brie w caramelised onion & toasted sourdough (v) (gfo)	\$15.00
Oysters Natural 1/2 doz \$23.00 doz	\$33.00
Oysters Kilpatrick 1/2 doz \$25.00 doz	\$35.00
Oysters Asian style 1/2 doz \$27.00 doz	\$37.00
w Yuzu pearls, chilli, soy & pickled ginger	
Prawn hot pot w sautéed onion & chilli, tossed through fresh shallots & garlic butter w toasted sourdough (gfo)	\$17.50
Buffalo wings 1/2kg fried chicken wings tossed in hot buffalo sauce w a blue cheese & ranch dip & raw celery (gf)	\$18.00

Salads

Salt & pepper calamari tossed through Asian inspired salad & Nuoc Cham dressing (gf)	\$17.50
Sticky plum pork bao buns (3) deconstructed w pickled cucumber, daikon, red cabbage, wombok, chilli, carrot & kewpie mayonnaise	\$24.50
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

Mains

Seafood platter for 2 w fresh ocean king prawns (250g), natural oysters (6), fresh whole sand crab, 1/2 shell garlic butter scallops (4), petite mussel pot w capsicum coulis, s&tp calamari, Botanic beer battered fish (2), crumbed prawn cutlets (4), chips, garden salad, seasonal fruit, tartare, seafood sauce & fresh lemon	\$95.00
Australian blue mussel pot sauté w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough baguette & fresh lemon (gfo)	entree \$19.50 main \$28.50
Crispy skinned Atlantic salmon w horseradish & shallot mash, grilled asparagus & an orange tarragon sauce (gf)	\$29.50
Add garlic butter prawn topper (5)	\$9.00
Char grilled eye fillet (200g) on sweet potato puree w toasted almonds, buttered baby beans & red wine jus (gf)	\$43.00
Pan seared chicken breast w Mediterranean spiced cous cous, beetroot hummus, tzatziki, feta & balsamic glaze (v) (gfo)	\$28.50
Slow cooked potato curry w grilled naan, turmeric pilaff rice & minted coconut yoghurt (vegan) (v) (gfo)	\$19.90

CHICKEN SCHNITZELS

300g crumbed chicken schnitzel w choice of mushroom, garlic, peppercorn, Diane, chilli tomato, hollandaise or gravy pot, w a choice of any two of buttered mash, seasonal vegetables, chips or house salad	\$22.00
Chicken parmigiana chicken breast schnitzel topped w Napoli sauce, double smoked ham & mozzarella, w a choice of any two of buttered mash, seasonal vegetables, chips or house salad	\$26.00
Aussie schnitzel chicken breast schnitzel w Napoli sauce, bacon, avocado, cheese & hollandaise, w a choice of any two of buttered mash, seasonal vegetables, chips or house salad	\$28.00

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 (gf)	\$5.00
Botanic beer battered fish w chips, side salad, ranch dressing, fresh lemon & house made tartare (gfo)	regular \$14.00 large \$19.50
Spaghetti bolognese tossed through linguini w shaved parmesan (gfo)	\$21.50
Beef & Guinness pot pie w a choice of any two of buttered mash, seasonal vegetables, chips or house salad	\$19.50

FROM the GRILL

• 400g Wagyu 4+ MB Rump	\$48.00
• 300g Rib eye	\$39.00
• 250g Sirloin	\$25.00
• 200g Eye fillet	\$43.00
• 300g Pork cutlet w apple sauce	\$30.00
Complimentary gravy pot Mushroom, Creamy garlic, Green peppercorn, Diane, Chilli tomato, Hollandaise or House gravy pot Additional gravy pot	\$3.00
Accompanied by a choice of any two sides	
• Chips	
• Buttered mash potato (gf)	
• Steamed seasonal vegetables (gf)	
• House salad w dressing (gf)	
Toppers	
• Beer battered onion rings (8)	\$8.00
• Garlic butter prawns (5) (gf)	\$9.00
• Salt & pepper calamari (gf)	\$8.00

SIDES

• Chips	\$6.00
• Buttered mash potato (gf)	\$5.00
• Steamed seasonal vegetables (gf)	\$6.00
• House salad w dressing (gf)	\$5.00

PIZZA AND BURGERS

Meat lover's pizza w chorizo, leg ham, pepperoni & bacon on a chipotle BBQ sauce base w mozzarella (gfo)	\$24.00
Vegetarian pizza w roasted pumpkin & Napoli base w mozzarella, roasted capsicum, red onion & crumbled feta finished w baby spinach & aioli drizzle (v) (gfo)	\$19.90
Chicken, bacon & avocado pizza on a Napoli base w mozzarella & hollandaise drizzle	\$21.50
Southern fried chicken burger w deep fried spiced chicken thigh, bacon, lettuce, tomato & cheese on a milk bun w aioli & side chips	\$19.90
Plant based burger w a plant-based patty, caramelised onion, lettuce, tomato & vegan aioli on a beetroot bun w beetroot hummus & side chips (vegan)	\$18.90

PASTA

Seafood marinara w sauté Australian prawns, scallops, calamari & blue mussels w linguine in a 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	\$8.00
Wild mushroom risotto w white wine, house-made mushroom stock, butter, shallots, thyme & arborio rice w shaved Grana Padano (v) (gf)	\$23.50

THE LITTLE ONES

Under 12 only	
All kids' meals come w a softdrink & vanilla ice cream w strawberry, chocolate or caramel topping	
Botanic battered fish w chips & salad (gfo- grilled fish)	\$14.00
Tempura dino nuggets (5) w chips & salad or mash potato & vegetables	\$14.00
Duo of cheeseburger sliders w chips	\$14.00
Kids roast meal of the moment w baked & seasonal vegetables & house gravy (gf)	\$14.00

DESSERT

Mega ice cream sundae to share w vanilla & strawberry ice cream, chocolate sauce, mini marshmallows, sprinkles, wafers, whipped cream & a cherry on top! (gfo)	\$18.00
House made apple crumble macadamia ice cream & caramel sauce	\$12.00
White chocolate & raspberry baked cheesecake w raspberry compote & Chantilly cream	\$12.50

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.

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