

BOTANICAL HOTEL

COLD AND LARDER

Freshly shucked oysters.....	4.5 ea
natural, shallot, red wine vinaigrette.....	48 doz
Kingfish, witlof, elderflower, corn.....	18
Botanical prawn cocktail.....	22
Mooloolaba prawns, sauce Marie Rose, iceberg lettuce	
Heirloom tomatoes, buffalo mozzarella, basil.....	18
Black figs, wild rice, spicy honey, goat's yoghurt.....	18
Pork and pistachio terrine, charred sourdough,.....	19
chutney	
Charcuterie.....	28
selection of terrine, cured meats, house pickles, olives, caperberries, sourdough add 45g cheese.....	+10

HOT STARTER

Octopus tentacle, ruby grapefruit, chilli oil.....	19
Grilled prawns, spicy butter.....	24
Quail, balsamic, tomatoes, capsicum, capers.....	20
Gnocchi, golden raisins, burnt butter,.....	23
ricotta salata	
Local bay calamari, pink pepper, balsamic aioli.....	22

SHARE

Chilled seafood platter <i>2 - 3 guests</i>	98
freshly shucked oysters, spanner crab, scampi, kingfish sashimi, prawns	
Whole rock flathead <i>2 guests</i>	66
kipfler potatoes, iceberg salad	
Sumac spiced lamb shoulder <i>2 - 3 guests</i>	79
mixed grains, broccolini	
1kg F1 Wagyu Skirt steak <i>3 - 4 guests</i>	110
450+ days grain fed, Rangers Valley NSW, kipfler potatoes, radicchio salad	
800g O'Connor Eye fillet <i>2 - 3 guests</i>	96
pasture fed, Gippsland Vic, mac 'n cheese, iceberg salad	

MAIN

Angel hair pasta, spanner crab, fresh chilli,.....	36
olive oil, pangratatto	
Red Emperor fillet, black olive, sherry dressing.....	38
Chermoula spiced spatchcock, butter beans,.....	39
Pork fillet, peach, whipped pistachio, baby leek.....	34
Polenta, heirloom carrots, almond, carrot hommus.....	30
Botanical burger, grass fed, hand pressed.....	23
beef pattie, McClure's pickles, gruyere, lettuce, tomato, Botanical ketchup	

GRILL

40+ DAYS IN-HOUSE AGEING, SERVED WITH GRILLED COS,
SHOESTRING FRIES AND LEMON

PASTURE FED

500g Great Southern Rib Eye 59
Southern Australia

300g Little Joe Scotch fillet MS 6+ 45
Southern Tasmania

250g O'Connor Eye fillet 46
Gippsland Vic

GRAIN FED

300g 270+ days Porterhouse on the bone 39
Rangers Valley NSW

250g 270+ days John Dee Hanger steak 37
Warwick QLD

WAGYU

250g Kobe Cuisine F1 Wagyu Scotch fillet MS 7+ 75
600 days grain fed, Darling Downs QLD

250g Kobe Cuisine F1 Wagyu Porterhouse MS 7+ 65
600 days grain fed, Darling Downs QLD

Condiments red wine, pepper, mushroom, bearnaise, garlic butter,
mustard or horseradish

SIDES

Iceberg, heirloom radish, sherry vinaigrette 12

Mixed grains, dried fruits, pepitas, lentils, avocado 14

Broccolini, lemon, fresh chilli 12

Mac 'n Cheese 15

Creamed corn 12

Radicchio, pear, parmesan, classic vinaigrette 14

Kipfler potatoes, duck fat, samphire 12

Shoestring fries 10

Guindilla peppers 10

CHILDREN'S CORNER

Grilled white fish, seasonal vegetables 15

Minute steak, fries, iceberg salad 16

Penne, olive oil, parmesan 14

Penne meatballs 15

*Complete your meal, vegetables and all, and receive a dessert
from our Chefs; your choice from gelato or chocolate brownie*

SWEET

Peaches, almond milk, cinnamon cream 14

Pavlova, kiwifruit, coconut meringue 14

Dark chocolate semifreddo, honeycomb, marshmallow 16

Pear and pecan crumble, spiked custard 16

Sweet selection of bite sized treats 12

Chef's selection of cheese, muscatels, 90g 20
chutney and fruit loaf 120g 30