

# BOTANICAL HOTEL

## SNACKS

Freshly shucked oysters.....	5 ea
natural, shallot, red wine vinaigrette	55 doz
Blue Swimmer crab sliders, horseradish, mint.....	16
Crispy school prawns, espelette pepper mayo.....	14
Yurrita Spanish anchovies, charred sourdough.....	17
Popcorn chicken, spiced aioli.....	14
Nduja salami and scamorza cheese toastie.....	15
Mushroom, radicchio, raclette toastie.....	15
Botanical Hotel burger, hand pressed,.....	27
pasture fed beef pattie, McClure's pickles, gruyere, lettuce, tomato, relish, fried egg, bacon, pickled jalapeno	
add foie gras.....	+10
Charcuterie.....	31
selection of cured meats, house pickles, olives, caperberries, sourdough	
add 45g comte cheese.....	+10
Shoestring fries, aioli.....	10
Guindilla peppers.....	10
Mount Zero olives.....	7
Nuts.....	5

### HAPPY HOUR DAILY 4 - 7PM

\$12 Venetian Spritz	\$2 oysters*
\$15 Negroni	\$5 Shoestring fries*
\$15 Billecart Salmon NV	\$5 Popcorn Chicken*
\$6 House Wine	
\$6 Carlton Draught Pint	<i>*bar only</i>
\$8 Stone & Wood Pacific Ale Pint	

# BOTANICAL HOTEL

## \$25 DISH OF THE DAY\*

STONE & WOOD PACIFIC ALE or GLASS OF WINE

MONDAY.....

Botanical Hotel burger, hand pressed, pasture fed beef pattie, McClure's pickles, gruyere, lettuce, tomato, house ketchup

TUESDAY.....

Club sandwich, chicken breast, streaky bacon, Egmont cheese, Chirico bread, shoestring fries

WEDNESDAY.....

250g pasture fed porterhouse, herb and garlic butter, fries, house salad

THURSDAY.....

250g grain fed porterhouse, pepper sauce, fries, house salad

FRIDAY.....

Beer battered Blue Grenadier, house salad, fries, tartare sauce

SATURDAY.....

Ploughman's platter, cured meats, cheddar, house pickles, toasted sourdough

SUNDAY.....

Roast of the day

*\*Dish of the day not available public holidays*