

BOTANICAL HOTEL

COLD AND LARDER

Oysters shucked to order	6 ea / 70 doz
Natural, shallot vinaigrette, lemon Rockefeller, Pernod, lemon rind Kilpatrick, Worcestershire, bacon	
Raw fish plate, sweet ginger dressing	36
Yellowfin tuna sashimi, prawns, wasabi custard, Japanese pickles	34
<i>Chef Paul Wilson - Botanical Hotel 2004</i>	
Poached Southern Rock lobster cocktail, baby gem, trout roe, watercress, our Marie Rose	90
<i>inspired by the 80's</i>	
Chilled seafood platter <i>2 - 3 guests</i>	165
King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	
add half poached Southern Rock lobster	+70
O'Connor pasture fed hand cut steak tartare, bitter leaves, charred sourdough, fries	29 / 54
Sher Wagyu Bresaola MS 9+, mushroom toast, watercress	32
add Yurrita '00' anchovies	+16
add burrata	+18
Caesar salad, bacon, Grana Padano, white anchovies, classic dressing, croutons	28
add grilled chicken	+15

HOT

Grilled jumbo prawns, sobrasada butter, toum, soft herbs <i>2 pieces</i>	32
Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	36 / 49
Braised Wagyu rib, mushroom glaze, black cardamom, betel leaves <i>2 pieces</i>	30
Gnocchi, pork and beef ragu, parsley, pecorino	34 / 46
Leek tarte Tatin, braised leek, parmesan, sauce vin juane, tarragon	32

MAIN

This morning's fish, grilled radicchio, pine nut and raisin agrodolce	MP
Angel hair pasta, spanner crab, tomato, garlic, fresh chilli, pangrattato	44
Crumbed pork cutlet, Japanese curry, fennel and cabbage slaw	49
Dry aged duck breast, crispy leg, swede pave, candied orange	54
Beef tournedos, Eye fillet, seared foie gras, sauce perigord	80
Risotto, braised wild mushrooms, mascarpone	40
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, American cheddar, lettuce, tomato, relish, fried egg, bacon, jalapenos	30
add foie gras	+10

SHARE

2 - 3 guests

Whole grilled market fish	MP
Soft leaves, fresh herbs, honey vinaigrette; Traditional fries, our Marie Rose	
Slow roasted Victorian lamb shoulder, treacle marinade, spiced crust	124
Crispy Brussels sprouts, burnt honey, chickpeas, sherry, pepitas; Pickled vegetables	
Dry aged Guest Cut	MP
Sauteed broccolini, fresh chilli; Three cheese, Mac 'n Cheese	
Classic Beef Wellington	\$65pp
<i>Pre order 24 hours required, minimum 4 guests</i>	
Chopped cos, avocado, Green Goddess dressing, jalapenos, dill, goats chevre; Potato and cabbage gratin, seaweed butter, Comte	
<i>A surcharge of 10% applies on weekends and 15% on public holidays Credit/debit card payment incurs a 0.8% transactional charge</i>	

GRILL

Pending cut and feed programme, our premium beef is aged for a minimum of 28 days in-house in our purpose built dry ageing cabinet. Once aged, steaks are grilled over an open fire of Red Gum, ensuring consistent heat, moderate smoke and maximum flavour

PASTURE FED

270g Little Joe Porterhouse MS4+ 49
Northern Tas

300g Little Joe Scotch fillet MS4+ 64
Northern Tas

250g O'Connor Eye fillet MS4+ 64
Gippsland Vic

GRAIN FED WAGYU

300g 480+ days RV Scotch fillet MS9+ 110
Rangers Valley NSW

200g 500+ days A5 full blood Wagyu Eye fillet 240
MS12+, Miyazaki Japan

DRY AGED

270g 42+ days O'Connor Porterhouse 75

300g 42+ days O'Connor Scotch fillet 95

Condiments Red wine, peppercorn, mushroom, herb and garlic butter,
bearnaise, Japanese curry, mustard, horseradish

add pepper crust +5

SIDES

Soft leaves, fresh herbs, honey vinaigrette 15

Chopped cos, avocado, Green Goddess dressing, jalapenos,
dill, goats chevre 18

Shaved cabbage slaw, fennel, caraway seeds, parmesan 15

Charred seasonal greens, yoghurt, toasted almonds, lemon 16

Sauteed broccolini, fresh chilli 15

Crispy Brussels sprouts, burnt honey, chickpeas, sherry,
pepitas 17

Three cheese, Mac 'n Cheese 17

Lobster Americaine Mac 'n Cheese 85

Potato and cabbage gratin, seaweed butter, Comte 17

Traditional fries, our Marie Rose 14

Pickled vegetables 11

Guindilla peppers 15

CHILDREN'S CORNER

80g grilled white fish, seasonal vegetables 15

80g Eye fillet steak, fries, soft leaves 16

Penne Napolitana 15

Penne Bolognese 16

Classic cheeseburger, traditional fries 16

*Complete your meal and receive a dessert from our Chefs;
your choice of Botanical Hotel Choc Top or mini Magnum*

SWEET

Rhubarb Bombe Alaska, rhubarb swirl ice cream 24

Blackberry and lemon Swiss roll, mascarpone cream 22

Fig tart, caramelised white chocolate, 22
fior de latte gelato, rye pastry

'S'mores' souffle, marshmallow, 26
salted cracker ice cream

Honey Joy fried ice cream, crispy cornflakes, 22
rosemary flower

Chefs selection of sweet bite sized treats 15
6 pieces

Botanical Hotel mini Magnum 6

Chef's selection of cheese, quince, 90g 26
local honeycomb, muscatels, lavosh 120g 36

*Botanical Hotel is proud to partner with sustainable fisheries,
farmers and producers*

*Gift vouchers available
www.botanicalhotel.com.au/shop*

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