

BOTANICAL HOTEL

COLD AND LARDER

Oysters shucked to order	6 ea / 70 doz
Natural, shallot vinaigrette, lemon Rockefeller, Pernod, lemon rind Classic Kilpatrick, Worcestershire, crispy bacon	
Raw fish plate, sweet ginger dressing	36
Smoked fish rilette, young radish, fennel, witlof, soft herbs	30
Poached Southern Rock lobster cocktail, baby gem, trout roe, watercress, our Marie Rose <i>inspired by the 80's</i>	90
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 beef tartare, bitter leaves, charred sourdough, fries	29 / 54
24 month aged San Daniele prosciutto, charred padron peppers, chevrano	32
add Yurrita '00' anchovies	+16
Black Genoa fig, local buffalo mozzarella, basil, burnt honey dressing	30

HOT

Grilled jumbo prawns, mushroom XO butter, spring onion <i>2 pieces</i>	32
Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	36 / 49
Confit duck and Autumn mushroom cannelloni, foie gras veloute	36 / 49
Paccheri pasta, braised beef shin, pork belly, rapini, pecorino	34 / 46
Shallot tarte Tatin, Sherry caramel, 36 month aged gouda, radicchio, shiso leaves	36

MAIN

Angel hair pasta, spanner crab, tomato, garlic, fresh chilli, pangrattato	44
This morning's fish, grilled radicchio, pine nut and raisin agrodolce	MP
Grilled Bluefin tuna Rib eye au Poivre, pink peppercorns, cornichon, capers	54
Risotto, sweetcorn, truffle, roast chicken, chilli	42
Crumbed pork cutlet, Japanese curry, fennel and cabbage slaw	49
Dry aged duck breast, crispy leg, swede pave, candied orange	56
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, sauce grenobloise Soft leaves, fresh herbs, honey vinaigrette; Traditional fries, our Marie Rose	MP
Slow roasted Victorian lamb shoulder, treacle marinade, spiced crust Slow roasted sweet potato, whipped yoghurt, brown butter dressing; Pickled vegetables	124
Dry aged Guest Cut	MP
Sauteed broccolini, fresh chilli; Charred baby corn, sobrasada butter, Manchego	
Classic Beef Wellington	\$65pp
<i>Pre order 24 hours required, minimum 4 guests</i>	
Charred seasonal greens, yoghurt, toasted nuts, lemon; Three cheese, Mac 'n Cheese	

*A surcharge of 10% applies on weekends and 15% on public holidays
Credit/debit card payment incurs a 0.8% transactional charge*

GRILL

Pending cut and feed programme, our premium beef is aged for a minimum of 28 days on-site 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+ 65
Northern Tas

250g O'Connor Eye fillet MS2+ 65
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, mustard, horseradish

add pepper crust +5

SIDES

Soft leaves, fresh herbs, honey vinaigrette 15

Broccoli and kale salad, toasted almonds, salted ricotta,
cranberries, classic dressing 18

Charred seasonal greens, yoghurt, toasted nuts, lemon 16

Charred zucchini, pistachio, creamy fetta, mint dressing 16

Sauteed broccolini, fresh chilli 15

Charred baby corn, sobrasada butter, Manchego 16

Three cheese, Mac 'n Cheese 17

Lobster Americaine Mac 'n Cheese 85

Slow roasted sweet potato, whipped yoghurt,
brown butter dressing 16

Traditional fries, our Marie Rose 14

Pickled vegetables 12

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

Swiss roll, caramelised figs, orange, mascarpone 22

Mint Slice, mint parfait, chocolate sable,
dark chocolate, fior di latte ice cream 23

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

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

Chefs selection of sweet bite sized treats 16
6 pieces

Botanical Hotel mini Magnum 7

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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