

## APPETISERS

Bluefin tuna toro and sobrasada hash brown	14 ea
Anchovy toast, tomato, smokey butter	12 ea
Gruyere Malakoff, Vermouth pickle, truffle mustard	10 ea
Wild mushroom tart, chevrano custard	12 ea
<b>add Oscietra caviar</b>	+10

## COLD AND LARDER

Oysters shucked to order	6 ea / 70 doz
Natural, rhubarb raspberry mignonette Classic Kilpatrick, Worcestershire, pancetta	
Raw fish plate, white soy dressing, sea herbs	34
Bluefin tuna tartare, fermented pepper dressing, shio koji, soft leaves	30
Poached Southern Rock lobster cocktail, baby gem, trout roe, watercress, our Marie Rose <i>inspired by the 80's</i>	95
Chilled seafood platter <i>2 - 3 guests</i> King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets <b>add half poached Southern Rock lobster</b> <b>add whole poached Southern Rock lobster</b>	170 +70 +140
O'Connor pasture fed hand cut beef tartare, fresh horseradish, bitter leaves, toasted sourdough, lattice chips	29 / 54
Selection of charcuterie, house pickles, charred Baker Bleu sourdough <b>add Yurrita '00' anchovies</b>	34 +16
Stracciatella, baby beetroots, sherry vinaigrette, toasted hazelnuts	28

## HOT

Grilled Mooloolaba jumbo prawns, green garlic butter, garlic chips <i>2 pieces</i>	32
Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	36 / 49
Potato and caramelised shallot omelette, poached spanner crab, creme fraiche	30
Smoked quail, honey, kombu ketchup	28
Pappardelle, pork ragu bianco, green olives, pecorino	32 / 44

## MAIN

Spaghettoni, Blue Swimmer crab, cherry tomatoes, garlic, fresh chilli, pangrattato	44
This morning's fish, vadouvan butter, soft herbs	MP
Grilled Bluefin tuna Rib Eye, Maitre d'Hotel butter gratin	54
Dry aged duck breast, confit leg, fig, lovage	52
Crumbed veal, cos gem, Caesar dressing, pecorino, capers <b>add fried egg and Yurrita '00' anchovies</b>	54 +10
Braised cabbage, mushroom XO, almond puree	40
Risotto Milanese <b>add roasted bone marrow</b>	38 +12
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, American cheddar, lettuce, tomato, relish, burger sauce, fried egg, bacon, jalapenos <b>add foie gras</b>	34 +10

## 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 MS7+ Northern Tas	49
300g Little Joe Scotch fillet MS7+ Northern Tas	72
250g O'Connor Eye fillet MS2+ Gippsland Vic	72

### GRAIN FED WAGYU

300g 480+ days RV Full Blood Scotch fillet MS9+ Rangers Valley NSW	145
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### DRY AGED

270g 42+ days O'Connor Porterhouse	75
300g 42+ days O'Connor Scotch fillet	95
<b>add pepper crust</b>	+5

### Condiments

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

## SHARE

2 - 3 guests

Grilled half Southern Rock lobster, Calasparra rice, tomato, saffron	120
<b>Whole grilled Southern Rock lobster</b>	+70
Grilled whole market fish, pil pil, capers, herbs Soft leaves, fresh herbs, classic dressing; Traditional fries, our Marie Rose	MP
Berkshire pork rib, burnt apple, salt and vinegar cavalo nero Braised silverbeet and potato gratin, parmesan; Fregola, rocket, basil, pine nut, goats curd	MP
Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill; Pickled vegetables	135
Dry Aged Cut Club Steak	\$220 kg
Rib Eye	\$280 kg
Sauteed broccolini, fresh chilli; Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	

## SIDES

Soft leaves, fresh herbs, classic dressing	15
Chilled iceberg, lemon vinaigrette	14
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill	16
Fregola, rocket, basil, pine nut, goats curd	16
Charred Lebanese cucumber, whipped ricotta, hot honey	16
Sauteed broccolini, fresh chilli	15
Three cheese, Mac 'n Cheese	17
Lobster Americaine Mac 'n Cheese	85
Braised silverbeet and potato gratin, parmesan	17
Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	16
Traditional fries, our Marie Rose	14
Pickled vegetables	12
Guindilla peppers	15

## CHILDREN'S CORNER

100g grilled white fish, seasonal vegetables	18
Grilled chicken breast, broccolini	20
100g Eye fillet steak, fries, soft leaves	20
Pasta Napolitana	15
Pasta Bolognese	15
Classic cheeseburger, traditional fries	17