

APPETISERS

Yellowfin tuna toro and sobrasada hash brown	14 ea
Anchovy toast, tomato, smokey butter	12 ea
Whipped cod, rye crisp, dill	12 ea
Chicken liver parfait, crispy chicken skin, port and Earl Grey jelly	12 ea
Pea and mint tartlet, cheddar custard	12 ea
add Oscietra caviar	+10

COLD AND LARDER

Oysters shucked to order	6.5 ea / 74 doz
Natural, rhubarb raspberry mignonette	
Classic Kilpatrick, Worcestershire, pancetta	
Yellowfin tuna tartare, fermented pepper dressing, shio koji, soft leaves	30
Scallop sashimi, aji Amarillo, lardo	28
Chilled seafood platter 2 – 3 guests	170
King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	
add half poached Southern Rock lobster	+70
add whole poached Southern Rock lobster	+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	36
add Yurrita ‘00’ anchovies	+16
Stracciatella, Spring peas, broad beans, anise dressing	28

HOT

Woodfire grilled Moreton Bay Bug, espelette butter	32
Grilled calamari, smoked tomato, nduja, green olives	33
Potato and caramelised shallot omelette, poached spanner crab, creme fraiche	30
Open raviolo, cuttlefish, morcilla, lemon beurre blanc	34
Tagliatelle, Wagyu beef ragu, Reggiano Parmigiano	34 / 46
New season asparagus, artichoke cream, tamari cured yolk	29

MAIN

Spaghettini, Blue Swimmer crab, garlic, fresh chilli, pangrattato	44
This morning’s fish, vadouvan butter, soft herbs	MP
Grilled Yellowfin tuna Rib Eye, whey beurre noisette, fresh horseradish	54
Whole butterflied wood grilled spatchcock, walnut ketchup, chilli jam	49
Crumbed veal, cos gem, Caesar dressing, pecorino, capers	54
add fried egg and Yurrita ‘00’ anchovies	+10
Semi dried sweet potato, almond cream, miso, burnt herb sauce	36
Risoni, cime di rapa, gorgonzola, pine nuts	38
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, American cheddar, lettuce, tomato, relish, burger sauce, fried egg, bacon, jalapenos	34
add foie gras	+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
add pepper crust	+5

Condiments

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

SHARE

2 – 3 guests

Grilled whole market fish, pil pil, capers, herbs	MP
Soft leaves, fresh herbs, classic dressing; Traditional fries, our Marie Rose	
Glazed pork hock, pickles, steamed buns	95
Chilled iceberg, lemon vinaigrette; Roasted carrots, almond cream, gremolata, sunflower seeds	
Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust	135
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill; Pickled vegetables	
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	

SALADS AND SIDES

Soft leaves, fresh herbs, classic dressing	15
Chilled iceberg, lemon vinaigrette	14
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill	16
Radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	20
add calamari	+15
Raw Spring greens, peas, broad beans, asparagus, mint, ricotta salata	16
Sauteed broccolini, fresh chilli	16
Roasted carrots, almond cream, gremolata, sunflower seeds	16
Creamed corn brulee, chicken skin	16
Three cheese, Mac ‘n Cheese	17
Royal Blue potato gratin, seaweed butter, Gruyere	16
Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	16
Traditional fries, our Marie Rose	15
Pickled vegetables	14
Guindilla peppers	15

CHILDREN’S CORNER

100g grilled white fish, seasonal vegetables	22
Grilled chicken breast, broccolini	22
100g Eye fillet steak, fries, soft leaves	24
Pasta Napolitana	15
Pasta Bolognese	16
Classic cheeseburger, traditional fries	20