

APPETISERS

Yellowfin tuna toro and sobrasada hash brown	14 ea
Anchovy toast, tomato, smokey butter	12 ea
Zucchini flower, chicken and prawn mousse	13 ea
Comte gougeres, Wagyu bresaola	12 ea
Grilled bullhorn pepper tart, 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	32
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
Heirloom tomato carpaccio, stracciatella, aged balsamic	28

HOT

Woodfire grilled Moreton Bay Bug, espelette butter	MP
Grilled calamari, smoked tomato, nduja, green olives	34
Potato and caramelised shallot omelette, poached spanner crab, creme fraiche	30
Spaghetтини, Blue Swimmer crab, garlic, fresh chilli, pangrattato	36 / 48
Mezze maniche, prawn, prosciutto, anchovies, tomato sugo	36 / 48
Tagliatelle, Wagyu beef ragu, Reggiano Parmigiano	34 / 46
Pork belly, aji verde, bread and butter pickles, apple cider reduction	32

MAIN

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
Leek and nori terrine, Maitake mushrooms	38
Risoni, cime di rapa, gorgonzola, pine nuts	40
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, American cheddar, lettuce, tomato, relish, burger sauce, egg, bacon, jalapenos	36
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 MS4+ Northern Tas	52
300g Little Joe Scotch fillet MS4+ Northern Tas	74
250g O’Connor Eye fillet MS4+ Gippsland Vic	76

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
Compressed Summer melon, goats curd, marjoram	16
Sauteed broccolini, fresh chilli	16
Roasted carrots, almond cream, gremolata, sunflower seeds	16
Grilled baby corn, kombu and vegemite butter	15
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

BOOK NOW

