

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
Market fresh sashimi, witlof, salt and vinegar sourdough crisps	30
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
Plum carpaccio, stracciatella, cherry vinegar	28

HOT

Woodfire grilled Moreton Bay Bug, espelette butter	MP
Grilled calamari, smoked tomato vinaigrette, nduja, green olives	34
Potato and caramelised shallot omelette, poached spanner crab, creme fraiche	32
Wagyu rump cap, shishito peppers, wasabi and yuzu kosho salsa	34
Spaghetтини, Blue Swimmer crab, garlic, fresh chilli, pangrattato	36 / 48
Mezze maniche, prawn, prosciutto, anchovies, tomato sugo	36 / 48
Hand cut pappardelle, duck ragu bianco, Pecorino Romano	34 / 46

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	52
Crumbed veal, cos gem, Caesar dressing, pecorino, capers	56
add fried egg and Yurrita ‘00’ anchovies	+10
Roasted eggplant, pearl couscous, peppers, labneh	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

SHARE

Dry Aged Club Steak	\$220 kg
T-Bone	\$240 kg
Rib Eye	\$280 kg
Sauteed broccolini, fresh chilli; Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	
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	
Dry Aged Kurobuta pork rib, lima beans, kaiserfleisch, jus gras	145
Chilled iceberg, lemon vinaigrette; Grilled baby corn, kombu and vegemite butter	
Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust	135
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill; Wood grilled padron peppers	

SALADS AND SIDES

Soft leaves, fresh herbs, classic dressing	15
Chilled iceberg, lemon vinaigrette	15
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
Heirloom tomatoes, pickled shallot, Cantabrian anchovies	18
Sauteed broccolini, fresh chilli	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
Wood grilled padron peppers	16
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



GIFT VOUCHERS

Botanical Hotel gift vouchers are the perfect way to celebrate any occasion, to say congratulations or Thank You to that someone special.

botanicalhotel.com.au/gift-vouchers