

BOTANICAL HOTEL

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

SNACKS

Oysters shucked to order	6.5 ea / 74 doz
Natural, rhubarb raspberry mignonette	
Classic Kilpatrick, Worcestershire, pancetta	
Prawn roll, crumbed Mooloolaba jumbo prawn, Old Bay spice, milk bun, iceberg, Marie Rose	19
Popcorn chicken, spicy ketchup	15
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
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
Traditional fries, our Marie Rose	15
Guindilla peppers	15
Marinated Mount Zero olives	9
Mixed beer nuts	7
Chefs selection of cheese, quince,	90g 26
local honeycomb, lavosh	120g 36

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TAP	Pot	Pint
2 Brothers Kung Foo Rice Lager 4.6% Moorabbin	8.0	16.0
Balter Captain Sensible 3.5% Currumbin	8.5	17.0
Carlton Draught 4.6% Abbotsford	8.5	17.0
Asahi Super Dry 5% Abbotsford	9.5	19.0
Stone & Wood Pacific Ale 4.5% Byron Bay	8.5	17.0
Balter XPA 5% Currumbin	9.0	18.0
Mountain Goat Tasty Pale Ale 4.4% Richmond	8.5	17.0
Stomping Ground Big Sky Hazy Pale Ale 4.3% Collingwood	8.5	17.0
Fixation IPA 6.4% Collingwood	9.0	18.0
Guinness Stout 4.2% Adelaide	9.0	17.5
Mountain Goat Hazy Apple Cider 5% Richmond	8.5	17.0
Hard Rated Lemon 4.5% Australia	8.5	17.0

SPRITZ	20
Aperol The Original	
Venetian Select Aperitivo	
Pampelle Sparkling Pink Grapefruit	
Montenegro Amaro Montenegro	
Elderflower Fiorente Elderflower	
Limoncello Villa Massa Limoncello	
Parisian Lillet Vermouth Blanc	
Garden by Chandon	

HAPPY HOUR	EVERYDAY	4 - 7PM
<i>Main bar only</i>		
\$12 Venetian Spritz	\$3 Oysters*	
\$15 Negroni	\$7 Traditional Fries	
\$17 Taittinger Brut Prestige	\$7 Popcorn Chicken	
\$10 Sommelier Selected Wine		
\$10 Carlton Draught Pint		
\$10 Stone & Wood Pacific Ale Pint		
	<i>*Maximum one dozen per guest</i>	

A surcharge of 10% applies on weekends and 15% on public holidays
Credit/debit card payment incurs a 1.2% transactional charge