

APPETISERS

Bluefin tuna toro and sobrasada hash brown	14 ea
Anchovy toast, tomato, smokey butter	13 ea
Truffled lamb ham and cheese toastie	14 ea
Braised beef cheek, beef crisp, wasabi cream, guindilla peppers	13 ea
Chickpea panisse, chevrano custard, brandy onions	13 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	
Bluefin tuna tartare, fermented pepper dressing, shio koji, soft leaves	32
Market fresh sashimi, witlof, salt and vinegar sourdough crisps	30
Chilled seafood platter <i>2 - 3 guests</i> King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets add half poached Southern Rock lobster add whole poached Southern Rock lobster	170 +80 +150
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 add Yurrita '00' anchovies	36 +16
Smoked baby beetroot, Gippsland cows curd, hazelnuts, hot honey dressing	28

HOT

Woodfire grilled jumbo prawns, prawn butter, lardo, sea herbs <i>2 pieces</i>	34
Grilled calamari, smoked tomato vinaigrette, nduja, green olives	34
Potato and caramelised shallot omelette, poached spanner crab, creme fraiche	32
Confit pork belly, kohlrabi remoulade, cider reduction	32
Spaghettoni, 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 Bluefin tuna Rib Eye, whey beurre noisette, fresh horseradish	56
Dry aged Northern Rivers duck breast, duck and Autumn mushroom sausage, charred endive	54
Crumbed veal, cos gem, Caesar dressing, pecorino, capers add fried egg and Yurrita '00' anchovies	56 +10
Roasted eggplant, pearl couscous, peppers, labneh	40
Gnocchi, pine mushroom ragu, fontina cheese	44
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, American cheddar, lettuce, tomato, relish, burger sauce, egg, bacon, jalapenos add foie gras	36 +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	54
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 half Southern Rock lobster, baked rice	130
Whole grilled Southern Rock lobster Soft leaves, fresh herbs, classic dressing; Wood grilled shishito peppers	+80
Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill; Charred seasonal greens, labneh, pearl barley	145
1kg 430+ days citrus and grain fed Chauvel Wagyu Hanger steak MS7+, sauce Bordelaise, cavalo nero Chilled iceberg, lemon vinaigrette; Guindilla peppers	240

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	17
Radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette add calamari	22 +15
Charred seasonal greens, labneh, pearl barley	18
Sauteed broccolini, fresh chilli	16
Grilled baby corn, kombu and vegemite butter	15
Roasted squash, Japanese turnip, macadamia cream, miso butter	16
Three cheese, Mac 'n Cheese	17
Royal Blue potato gratin, seaweed butter, Gruyere	17
Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	16
Traditional fries, our Marie Rose	15
Wood grilled shishito 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