

## 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
Quail scotch egg, sauce gribiche**	13 ea
Bruleed Roquefort savoury donut, Jamon Iberico**	14 ea
add Oscietra caviar*	+10
add freshly shaved black truffle**	+10

## COLD AND LARDER

Oysters shucked to order	7 ea / 80 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, beef crisps	29 / 54
Selection of charcuterie, house pickles, charred Baker Bleu sourdough add Yurrita '00' anchovies	36 +16
Roasted butternut pumpkin, Gippsland cows curd, pine nuts, hot honey dressing	28

## HOT

Woodfire grilled jumbo prawns, Aleppo pepper butter, 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
Grilled octopus, smoked potato, lardo	32
Spaghettoni, Blue Swimmer crab, garlic, fresh chilli, pangrattato	36 / 48
Calamarata pasta, mussels, nori, preserved lemon	34 / 46
Hand cut pappardelle, duck ragu bianco, Pecorino Romano	34 / 46

## MAIN

This morning's fish, sauce vierge, soft herbs	MP
Grilled Bluefin tuna Rib Eye, whey beurre noisette, fresh horseradish	58
Dry aged Northern Rivers duck breast, duck and pickled walnut sausage, poached quince add freshly shaved black truffle	54 +25
Crumbed veal, cos gem, Caesar dressing, pecorino, capers add fried egg and Yurrita '00' anchovies	56 +10
Mushroom and celeriac pithivier, celeriac puree, sauce perigueux add freshly shaved black truffle	44 +25
Gnocchi, chestnut, taleggio, Winter truffle	48
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	76
250g O'Connor Eye fillet MS4+ Gippsland Vic	78

### 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	
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add pepper crust +5

### Condiments

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

## SHARE

2 - 3 guests

Whole butterflied, wood grilled market fish, Oscietra caviar beurre blanc Soft leaves, fresh herbs, classic dressing; Traditional fries	MP
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
600g O'Connor Chateaubriand, sauce Bordelaise Chilled iceberg, lemon vinaigrette; Guindilla peppers add freshly shaved black truffle	195 +25

## SALADS AND SIDES

Soft leaves, fresh herbs, classic dressing	16
Chilled iceberg, lemon vinaigrette	15
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill add chicken breast	18 +20
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
Butter beans, vegemite, kombu	15
Brussels sprouts, burnt honey, chickpeas	17
Roasted squash, Japanese turnip, macadamia cream, miso butter	16
Three cheese, Mac 'n Cheese	18
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
Guindilla peppers	15

## CHILDREN'S CORNER

100g grilled white fish, seasonal vegetables	22
Grilled chicken breast, broccolini	24
100g Eye fillet steak, fries, soft leaves	26
Pasta Napolitana	18
Pasta Bolognese	20
Classic cheeseburger, traditional fries	22

## 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](http://botanicalhotel.com.au/gift-vouchers)