

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 2 - 3 guests	170
King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	
add half poached Southern Rock lobster	+80
add whole poached Southern Rock lobster	+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	36
add Yurrita '00' anchovies	+16
Roasted butternut pumpkin, Gippsland cows curd, pine nuts, hot honey dressing	28

HOT

Woodfire grilled jumbo prawns, Aleppo pepper butter, sea herbs 2 pieces	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
Spaghetтини, 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	54
add freshly shaved black truffle	+25
Crumbed veal, cos gem, Caesar dressing, pecorino, capers	56
add fried egg and Yurrita '00' anchovies	+10
Mushroom and celeriac pithivier, celeriac puree, sauce perigueux	44
add freshly shaved black truffle	+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	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	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	
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	MP
Soft leaves, fresh herbs, classic dressing; Traditional fries	
Slow roasted Victorian lamb shoulder, pomegranate glaze, pistachio spiced crust	145
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill; Charred seasonal greens, labneh, pearl barley	
600g O'Connor Chateaubriand, sauce Bordelaise	195
Chilled iceberg, lemon vinaigrette; Guindilla peppers	
add freshly shaved black truffle	+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	18
add chicken breast	+20
Radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	22
add calamari	+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