

APPETISERS

Bluefin tuna toro and sobrasada hash brown	15 ea
Anchovy toast, tomato, smokey butter	14 ea
Chicken and scallop toast	14 ea
Vitello tonnato, rye crisp	14 ea
Spring pea tartlet, chevrano cheese	14 ea
add Oscietra caviar	+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	34
Whipped cods roe, salt and vinegar potato cakes	30
Chilled seafood platter 2 – 3 guests	180
King prawns, handpicked Mud crab, sashimi, freshly shucked oysters, malt crumpets	
add half poached Southern Rock lobster	+90
add whole poached Southern Rock lobster	+170
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
Smoked peas, broad beans, Gippsland cows curd, pistachio, fresh mint	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
Spaghetтини, Blue Swimmer crab, garlic, fresh chilli, pangrattato	36 / 48
Fregola pasta, pepperoncino, prawns, yellow tomato	36 / 48
Hand cut pappardelle, duck ragu bianco, Pecorino Romano	34 / 46
New season asparagus, slow cooked egg, hollandaise, espelette pepper	34

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 O’Connor Porterhouse MS4+ Gippsland Vic	56
300g O’Connor Scotch fillet MS4+ Gippsland Vic	78
250g O’Connor Eye fillet MS4+ Gippsland Vic	78

GRAIN FED WAGYU

300g 480+ days RV Full Blood Scotch fillet MS9+ Rangers Valley NSW	160
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DRY AGED

Gippsland Vic	
270g 42+ days O’Connor Porterhouse	80
300g 42+ days O’Connor Scotch fillet	95

SHARE

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 market fish, wood grilled, 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	

MAIN

This morning’s fish, sauce vin jaune, 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, globe artichoke	54
Lamb saddle, spinach, morels, salsa verde, lamb reduction	56
Crumbed veal, cos gem, Caesar dressing, pecorino, capers	56
add fried egg and Yurrita ‘00’ anchovies	+10
Charred Hispi cabbage, smoked potato, comte, mushroom XO	44
Gnocchi, asparagus, peas, morels, Parmigiano Reggiano	46
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

SALADS AND SIDES

Chilled iceberg, lemon vinaigrette	15
Soft leaves, fresh herbs, classic dressing	16
Chopped cos, avocado, Green Goddess dressing, soft fetta, jalapenos, dill	18
add chicken breast	+20
Roasted fennel and blood orange salad, Sicilian olives, toasted almonds	18
Radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	22
add calamari	+15
Sauteed broccolini, fresh chilli	16
Butter beans, vegemite, kombu	15
Charred seasonal greens, labneh, pearl barley	18
Grilled leeks, sauce gribiche	17
Guindilla peppers	15
Royal Blue potato gratin, seaweed butter, Gruyere	17
Kipfler potatoes, smoked beef fat, puffed wild rice, local wakame	16
Three cheese, Mac ‘n Cheese	18
Traditional fries, our Marie Rose	16



GIFT CARDS

Botanical Hotel gift cards are the perfect way to celebrate any occasion, to say congratulations or Thank You to that someone special. botanicalhotel.com.au/gift-vouchers