

BOTANICAL HOTEL

APPETISERS

Bluefin tuna toro and sobrasada hash brown	15 ea
Anchovy toast, tomato, smokey butter	14 ea
Chicken and scallop, sesame toast	14 ea
Vitello tonnato, rye crisp, caperberry	14 ea
Spring pea tartlet, chevrano cheese	14 ea
add Oscietra caviar	+10

SNACKS

Oysters shucked to order	7 ea / 80 doz
Natural, rhubarb raspberry mignonette	
Classic Kilpatrick, Worcestershire, pancetta	
Prawn roll, crumbed Mooloolaba jumbo prawn,	19
Old Bay spice, milk bun, iceberg, Marie Rose	
Popcorn chicken, spicy ketchup	15
O'Connor pasture fed hand cut beef tartare,	29 / 54
fresh horseradish, bitter leaves,	
toasted sourdough, beef crisps	
Selection of charcuterie, house pickles,	36
charred Baker Bleu sourdough	
add Yurrita '00' anchovies	+16
Botanical Hotel burger, hand pressed pasture fed	36
beef pattie, pickles, American cheddar, lettuce,	
tomato, relish, burger sauce, egg, bacon,	
jalapenos	
add foie gras	+10
Traditional fries, our Marie Rose	16
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%	8.5	17.0
Moorabbin		
Balter Captain Sensible 3.5%	9.0	17.5
Currumbin		
Carlton Draught 4.6%	8.5	17.0
Abbotsford		
Asahi Super Dry 5%	9.5	19.0
Abbotsford		
Stone & Wood Pacific Ale 4.5%	8.5	17.0
Byron Bay		
Balter XPA 5%	9.5	18.5
Currumbin		
Mountain Goat Tasty Pale Ale 4.4%	9.0	18.0
Richmond		
Stomping Ground Big Sky Hazy Pale Ale 4.3%	8.5	17.0
Collingwood		
Fixation IPA 6.4%	9.0	18.0
Collingwood		
Guinness Stout 4.2%	9.0	18.0
Adelaide		
Mountain Goat Hazy Apple Cider 5%	9.5	18.5
Richmond		
Hard Rated Lemon 4.5%	9.0	18.0
Australia		

SPRITZ	22
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 12.5% applies on weekends and 17.5% on public holidays
 Botanical Hotel sources seafood from local Australian fisheries.