

## TO START

Natural oyster, lemon & mignonette	4.5
Popcorn chicken with spiced mayo	14
Lobster rolls, celeriac remoulade & pickled cucumber	18
Mixed beetroots, Persian fetta, mixed quinoa & avocado	20
Venison & pistachio terrine with cranberry chutney	19
Local bay calamari, pink pepper & aioli	24
Mozzarella & minted pea croquettes with saffron mayo	13
Moules-frites: Black Mussels, white wine cream sauce, fine herbs and side of french fries	18

## TO SHARE

Botanical charcuterie Terrine, sausage, prosciutto, bresaola, pickles & lavosh	30
Botanical tasting platter	39
Vegetarian tasting platter	30

## FROM THE GRILL

All of our steaks come served with hand cut chips, salad and a sauce of your choice.

250gm Minute steak	29
250gm Scotch fillet	45
300gm Porterhouse on the bone	41
250gm Hanger steak	39

## SAUCES

Red wine jus
Mixed peppercorn
Dianne
Horseradish cream

## MAINS

Risotto primavera, herbs, broad beans & ricotta salatta	29
Veal cutlet milanese, cabbage & brown butter sauce	36
Market fish	MP
Pumpkin Raviolo, candied walnuts & sage	28
Botanical beef burger with cheese, streaky bacon, Dijon mustard, McClure's pickle, shoestring fries	23
Seafood linguine of white fish, mussels, clams, scampi, garlic, chilli & lemon	37
Beef short rib, fregola & lentil risotto, charred onions	36

## SIDES

Chopped leaves, heirloom radish & dry sherry	10
Hand cut chips	12
Broccolini, bottarga & chilli oil	12
Radicchio, wild rocket, candied pecans, pear & chai honey	12
French fries	7

## DESSERTS

Chocolate brownie, textured coconut & sorbet	17
Spiced ginger cake, dulce de leche & roasted banana	14
Persian love cake, saffron pineapple, mango & yoghurt mousse	16
Frozen cheesecake, RB1 chocolate & strawberries	16
Petit ice cream	10

## BOTANICAL DESSERT PLATTER

Let our pastry chef choose a selection of desserts designed to share	28
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## TASTING MENU

Let our team take you on the real Botanical experience with our tasting menu, highlighting some of our signature dishes and specials.

**FIVE COURSES 70**

with mixology +40

**SEVEN COURSES 90**

with mixology +55

DAILY  
\$25

Ask our friendly staff about the daily plate, served with a glass of wine or pot of Colonial Draught.

Main + gls. of wine, pot of beer or soft drink — 25

## FROMAGE

Try our selection of artisanal cheese served with walnut croute and condiments

30gm — 9

60gm — 18

90gm — 25

120gm — 30

## COVER ARTIST

### LISA MAY

Lisa May creates vibrant, abstract works of art. Using oil and acrylic paints on a printing press, she produces colourful monoprints full of brightness and texture.

Educated in Australia and the United States, Lisa May is trained in graphic design, communication design and industrial design. After earning her undergraduate degree at Swinburne University Lisa pursued a course as a teacher, completing her postgraduate education at Melbourne University.

Alongside her artistic career, Lisa now teaches Art and Design at Box Hill High School, one of Melbourne's top-performing public schools. As a teacher she imparts her artistic creativity and knowledge of design principles to her students.

Lisa works in other mediums include painting, embroidering photographs and other forms of printmaking including linoleum and etching.

Between January and March 2018, The Botanical is pleased to display a collection of Lisa May's monoprints on the walls of its Dining Room.

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING (110ML)

NV Punt Road 'Airlie Bank'	10
2015 Vinea Marson Prosecco	14
NV Piper Heidsieck 'Brut'	17

### WHITE (140ML)

2018 Caves Coast Sauvignon Blanc	9
2017 Vintelooper Riesling	13
2016 Weingut Max Ferd. Richer Riesling	19
2017 Nautilus Sauvignon Blanc	12
2011 Domaine de la Taille Aux Loups Vouvray	17
2017 Opawa Pinot Gris	11
2016 Brokenwood Chardonnay	13
2016 Domaine Cyril Gautheron Chablis	16

### ROSÉ (140ML)

2015 Saint André de Figuière Blend	12
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### RED (140ML)

2016 Union Hill Shiraz	9
2016 Terrazas Reserva Malbec	10
2011 Clos De Mez 'Fleurie' Beaujoulais	12
2017 Moorooduc Devils Bend Creek Pinot Noir	13
2017 SC Pannell 'Basso' Grenache	14
2016 Tarra Warra Barbera	13
2015 Mont Redon Cote du Rhone	16
2010 Crawford River Cabernet Sauvignon	23
2014 Glaetzer 'Bishop' Shiraz	14

### DESSERT (100ML)

2013 Millton 'Special Bunch Selection' Viognier	14
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## DRINK OF THE MONTH

Tanqueray Sevilla or Rangpur + Tonic \$10  
Chandon 'S' Sparkling Wine \$13

## TAP BEER

Colonial Draught 4.8%	7/11
Colonial Pale Ale 5.2%	7/11
Peroni 5.1%	8/13
Mountain Goat Fancy pants Ale 5.2%	7/10
Cricketers Arms Summer Ale 4.6%	7/10
4 Pines Pale Ale 5.1%	7/10
Mountain Goat Steam Ale 4.5%	7/10
Asahi Black 5.0%	8/13
Asahi 'Super Dry' 5.0%	8/13
Carlton Draught 4.6%	5.5/8
Estrella Damm Lager 5.4%	8/13

## CIDERS

Colonial Bertie Cold Pressed Apple Cider	8
Matsos Ginger Beer	12

## COCKTAILS

<b>Bush Tucker &amp; Tonic</b>	19
A take on the Classic G&T, with Australian Green Ant Gin, Strangelove's tonic, native finger lime & coriander.	
<b>Pink Martini</b>	20
Dasher & Fisher's Meadow Gin, Regal Rouge's wild rose vermouth served as a martini.	
<b>Blood Orange Collins</b>	19
4 Pillars Spiced Negroni, blood orange juice, lime served long over ice.	
<b>Spring Mojito</b>	19
Pampero Blanco Rum, kiwi, lime, mint served over crushed ice.	
<b>Gimlet</b>	22
A local inspired british navy classic, 4 Pillars rare dry gin, lime, home lime cordial, shacken and served straight up.	
<b>Clover Club</b>	19
NYC Classic with a local twist MGC dry gin, raspberry jam, Dolin Dry & Lemon served straight up.	
<b>Butter Vodka &amp; Pear Sour</b>	20
Tasmanian's 666 butter vodka and poached pears shaken up with all the suspects to make a devilishly sour.	
<b>El Guapo</b>	19
Espolon reposado tequila, lime, cucumber & hot sauce blend together to produce a spicy and savoury classic.	
<b>Gin &amp; Honey</b>	18
4 Pillars barrel aged gin, honey ice & rosemary.	