



BOTANICAL

COLD AND LARDER

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| Freshly shucked oysters..... | 4.5 ea |
| natural, shallot, red wine vinaigrette..... | 48 doz |
| Kingfish, witlof, elderflower, corn..... | 18 |
| Botanical prawn cocktail..... | 22 |
| Mooloolaba prawns, sauce Marie Rose, iceberg lettuce | |
| Heirloom tomatoes, buffalo mozzarella, basil..... | 18 |
| Black figs, wild rice, spicy honey, goat's yoghurt..... | 18 |
| Pork and pistachio terrine, charred sourdough, chutney..... | 19 |
| Charcuterie..... | 28 |
| selection of terrine, cured meats, house pickles, olives, caperberries, sourdough | |
| add 45g cheese..... | +10 |

HOT STARTER

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| Octopus tentacle, ruby grapefruit, chilli oil..... | 19 |
| Grilled prawns, spicy butter..... | 24 |
| Quail, balsamic, tomatoes, capsicum, capers..... | 20 |
| Gnocchi, golden raisins, burnt butter, ricotta salata..... | 23 |
| Local bay calamari, pink pepper, balsamic aioli..... | 22 |

SHARE

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| Chilled seafood platter <i>2 - 3 guests</i> | 98 |
| freshly shucked oysters, spanner crab, scampi, kingfish sashimi, prawns | |
| Whole rock flathead <i>2 guests</i> | 66 |
| kipfler potatoes, iceberg salad | |
| Sumac spiced lamb shoulder <i>2 - 3 guests</i> | 79 |
| mixed grains, broccolini | |
| 1kg F1 Wagyu Skirt steak <i>3 - 4 guests</i> | 110 |
| 450+ days grain fed, Rangers Valley NSW, kipfler potatoes, radicchio salad | |
| 800g O'Connor Eye fillet <i>2 - 3 guests</i> | 96 |
| pasture fed, Gippsland Vic, mac 'n cheese, iceberg salad | |

MAIN

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| Angel hair pasta, spanner crab, fresh chilli,..... | 36 |
| olive oil, pangratatto | |
| Red Emperor fillet, black olive, sherry dressing..... | 38 |
| Chermoula spiced spatchcock, butter beans, herb butter..... | 39 |
| Pork fillet, peach, whipped pistachio, baby leek..... | 34 |
| Polenta, heirloom carrots, almond, carrot hommus..... | 30 |
| Botanical burger, grass fed, hand pressed beef pattie,..... | 23 |
| McClure's pickles, gruyere, lettuce, tomato, Botanical ketchup | |



BOTANICAL

GRILL

40+ DAYS IN-HOUSE AGEING, SERVED WITH GRILLED COS, SHOESTRING FRIES AND LEMON

PASTURE FED

500g Great Southern Rib Eye.....59
Southern Australia

300g Little Joe Scotch fillet MS 6+.....45
Southern Tasmania

250g O'Connor Eye fillet.....46
Gippsland Vic

GRAIN FED

300g 270+ days Porterhouse on the bone.....39
Rangers Valley NSW

250g 270+ days John Dee Hanger steak.....37
Warwick QLD

WAGYU

250g Kobe Cuisine F1 Wagyu Scotch fillet MS 7+.....75
600 days grain fed, Darling Downs QLD

250g Kobe Cuisine F1 Wagyu Porterhouse MS 7+.....65
600 days grain fed, Darling Downs QLD

Condiments red wine, pepper, mushroom, bearnaise, garlic butter, mustard or horseradish

SIDES

Iceberg, heirloom radish, sherry vinaigrette.....12

Mixed grains, dried fruits, pepitas, lentils, avocado.....14

Broccolini, lemon, fresh chilli.....12

Mac 'n Cheese.....15

Creamed corn.....12

Radicchio, pear, parmesan, classic vinaigrette.....14

Kipfler potatoes, duck fat, samphire.....12

Shoestring fries.....10

Guindilla peppers.....10

CHILDREN'S CORNER

Grilled white fish, seasonal vegetables.....15

Minute steak, fries, iceberg salad.....16

Penne, olive oil, parmesan.....14

Penne meatballs.....15

Complete your meal, vegetables and all, and receive a dessert from our Chefs; your choice from gelato or chocolate brownie

SWEET

Peaches, almond milk, cinnamon cream.....14

Pavlova, kiwifruit, coconut meringue.....14

Dark chocolate semifreddo, honeycomb, marshmallow.....16

Pear and pecan crumble, spiked custard.....16

Sweet selection of bite sized treats.....12

Chef's selection of cheese, muscatels,.....90g 20
chutney and fruit loaf.....120g 30