

BOTANICAL

RESTAURANT & BAR

Entrées

Crusty Garlic Bread (2 pcs) *GF, V* 7

Toasted crusty bread brushed with garlic butter.

Bruschetta (2 pcs) *GF, DFO, V* 9

Fresh tomato medley with feta and balsamic on toasted bread.

Chicken & Vegetable Soup *GF* 14

Hearty soup with tender chicken pieces and seasonal vegetables.

Spring Rolls *DF, V* 16

Crispy house-made vegetable spring rolls, with a sweet soy dipping sauce.

Lamb Kofta (3 pcs) *GF, DF* 18

Seasoned lamb skewers with pickled vegetables and creamy tzatziki.

Linguine Boscaiola 15/25

Linguine with pan-fried chicken, sautéed mushrooms, bacon, and garlic in a creamy rosé sauce, topped with aged parmesan.

Sri Lankan Yellow Lentil Cashew Curry *V, DF* 14/24

Fragrant yellow lentil and cashew curry served with rice and crispy fried bread.

Mains

Stuffed Grilled Chicken Supreme *GF* 34

Prosciutto and camembert stuffed chicken breast with mash, greens, and hollandaise.

250g Scotch Fillet *GF, DFO* 48

Grilled to your liking with vegetables & mash or chips & salad. Choice of mushroom, pepper, or jus sauce.

250g Porterhouse *GF, DFO* 42

Grilled to your liking with vegetables & mash or chips & salad. Choice of mushroom, pepper, or jus sauce.

Grilled Flathead *GF, DFO* 32

With potato gratin, salsa verde, seasonal vegetables, and lemon.

Osso Bucco *GF, DFO* 34

Slow-cooked beef in red wine tomato sauce, served with mash, seasonal greens, and gremolata.

Pistachio, Pepper Crusted Pork Cutlet *GF* 38

Pistachio, black pepper & wattle seed-crusted pork cutlet with mash, seasonal greens, and jus.

Kids

Chicken Nuggets & Chips 15

Flathead & Chips 15

Lasagne & Chips 15

Dietaries

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option

V - Vegetarian

Desserts

Apple & Rhubarb Crumble 14

Warm crumble with ice cream and fresh berries.

Banana Spring Rolls (3 pcs) 14

With Chocolate ganache & ice cream.

Chocolate Fudge Brownie 14

Rich chocolate brownie with Ice cream and fresh berries.

Mulled Wine Poached Pear 14

Spiced, aromatic poached pear with whipped wattle seed mascarpone.