



BOTANICAL

RESTAURANT & BAR

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Entrées

Garlic Bread *v* 14
Garlic & herb butter, finished with fresh parsley.

Bruschetta *v* 16
Fresh mozzarella, vine tomato, picked basil, white onion and Persian feta, drizzled with balsamic glaze.

Pork Belly Tacos 24
Slow-cooked BBQ pork belly on two soft tortillas with fresh salad mix, finished with garlic aioli.

Salt & Pepper Calamari *DF, I* 24
Golden-fried calamari served with a crispy shallot, rocket and pickled chilli salad, with aioli and lemon.

Vegetarian Spring Rolls *v* 21
Crispy house-made vegetable spring rolls served with sweet soy dipping sauce.

Moroccan Chicken *GF, DF* 26
Grilled marinated tenderloin strips served with fresh salad and Lime aioli.

Smoked Tomato & Charred Corn Bisque *v, GF* 18
Slow-smoked tomatoes blended with fire-charred corn into a velvety bisque, finished with cream and warming spices.

Sides

Char-grilled Greens 12

Fries with Truffle Oil 12

Kids

Chicken Nuggets 15
Crispy chicken nuggets served with chips and tomato sauce.

Kids Fish & Chips 15
One piece of lightly battered fish served with chips and tomato sauce.

Kids Napoletana Pasta *DF* 15
Fettuccine tossed in rich Napoli sauce, topped with parmesan cheese.

Dessert

Sticky Date Pudding 16
A warm, rich date pudding soaked in luscious butterscotch sauce, served with creamy vanilla ice cream and lightly dusted with icing sugar.

Pistachio Cheesecake 16
A smooth, baked pistachio cheesecake crowned with a vibrant mixed berry compote.

Mains

Chicken & Mushroom Pasta *DFO, VO* 32
Fettuccine tossed with tender chicken, sautéed mushrooms, red onion and fresh spinach, coated in your choice of signature sauce. Finished with shaved parmesan and parsley.
Sauce options: Creamy garlic, Tomato rosé, Napoli

Beef Stir Fry *DF, VO* 34
Marinated beef strips wok-tossed with Hokkien noodles, capsicum, onion, carrot and vibrant seasonal greens, all glazed in a rich Asian-style sauce.

250g Scotch Fillet *GF, DF, I* 49
Premium scotch fillet grilled to your liking, served with crisp chips and a fresh garden salad. Vegetables & mash optional.

Enhance your dish with:
Creamy garlic seafood sauce with prawns & squid 11

Grilled Barramundi *GF, I* 41
Grilled barramundi topped with caper butter, served alongside roasted chat potatoes and a rocket salad with chilli, fried shallots and walnuts for added crunch.

Roasted Pork Belly *GF, DF* 39
Crispy-skinned, slow-braised pork belly paired with a smooth seeded mustard jus, served with seasonal greens and roasted chats.

Stuffed Chicken Supreme *GF* 40
Prosciutto-wrapped chicken breast filled with creamy camembert, served with buttery mash, seasonal greens and velvety hollandaise.

Sri Lankan Yellow Lentil & Cashew Curry *v, DF* 36
A fragrant yellow lentil curry enriched with toasted cashews, served with steamed rice and crispy fried bread. *Mild or hot option available.*

Chicken Schnitzel 30
Panko-crumbed chicken breast, golden fried and served with chips and fresh salad.
Enhance your dish with: Parmi Topper 4

Classic Beef Burger 28
A smash-style beef patty layered with lettuce, tomato, pickles, caramelised onion, aioli, tomato relish and American cheese in a toasted bun. Served with chips.

Molten Dark Chocolate Lava 16
A warm dark chocolate cake with a soft, flowing centre, served with vanilla ice cream for the perfect balance of richness and sweetness.

Pear Blossom Crumble 16
Slow-baked pears with blossom syrup and warm spices, topped with a rustic Almond crumble, served warm with a scope of vanilla ice-cream.

GF - Gluten Free, *GFO* - Gluten Free Option, *DF* - Dairy Free, *DFO* - Dairy Free Option, *V* - Vegetarian, *VO* - Vegetarian Option
I - Imported