

a) *Cold Cuts, Cheese, Dips*

Marinated native Australian olives VG/GF	8
The Botanist hummus, goat's labneh, apricot, pistachio, flatbread v	13
Red pepper mascarpone, grilled olive bread, honey v	13
Cheeseboard, quince, coastal honey, crackers <i>see board for cheeses</i> v	28
Charcuterie <i>see board for meats</i> GF/DF	24
+ add grilled sourdough	5
Duck liver pâté, baguette, fig & orange jam	18

b) *Small Shares*

Sydney Rock Oysters, lemon pepper mignonette <i>half dozen/dozen</i> GF/DF	27 / 54
King Salmon crudo, green tomato, capers, Avruga Caviar GF/DF	24
BBQ King Prawns, preserved chilli, garlic, lime <i>4pcs</i> GF/DF	22
Chicken & leek croquettes, peas, ricotta salata <i>4pcs</i>	19
Wagyu beef slider, chimichurri, pickled apple <i>2pcs</i> DF	15
Ricotta gnocchi, spicy 'nduja, tomato, pine nuts, parmesan	24

c) *Large Shares*

Sprig asparagus, peas, truffle pecorino, paccheri pasta v	28
Grilled Rainbow Trout, green olive tapenade, radish GF/DF	36
Crisp skin barramundi, zucchini, cherry tomato, prosciutto crumb	33
Char-grilled chicken, white radish, coriander, spiced walnut, black tahini GF/DF	30
250gm Wagyu rump, pumpkin, romesco, almond dukkha GF/DF	45

d) *Botanical Shares*

Corn on the cob, chilli crème fraîche, sorghum GF/V	18
Shoestring fries, porcini salt, garlic dip VG	10
Fried cauliflower, tahini yoghurt, cranberry, almonds v	18
Heirloom tomatoes, basil, black barley, whipped pine nuts, garlic VG/GF	19
Fresh fig, smoked mozzarella, prosciutto, vincotto GF	20
Twice cooked potato, lentils, zucchini, rocket VG/GF	18

**BOTANIST BANQUET**

*Available lunch & dinner, minimum 4 people*

*\$55 per head*

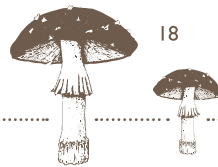
- Marinated native Australian olives GF/VG
- The Botanist hummus, goat's labneh, apricot, pistachio, flatbread v
- King Salmon crudo, green tomato, capers, Avruga Caviar GF/DF
- Chicken & leek croquettes, peas, ricotta salata
- Corn on the cob, chilli crème fraîche, sorghum GF/V
- Fried cauliflower, tahini yoghurt, cranberry, almonds v
- Char-grilled chicken, white radish, coriander, spiced walnut, black tahini GF/DF
- Shoestring fries, porcini salt, garlic dip VG
- Wagyu rump, pumpkin, romesco, almond dukkha GF/DF

*Add dessert course for \$6 per person - Chef's selection*

*Our banquet menus can be modified to suit most dietary requirements.*

*For any specific dietary requirements, please ask our staff*

*GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan  
Please note there is a 15% surcharge on public holidays.*



Cold Cuts, Cheese, Dips  
Small Shares  
Large Shares  
Botanical Shares  
Banquet

Kirribilli

