

a) *To Start*

Sourdough, cultured butter	4pp
Sydney Rock Oysters, lemon pepper mignonette <i>half dozen/dozen</i> GF/DF	33/ 66
Native Australian olives VG/GF	8
The Botanist hummus, labneh, apricot, pistachio, sourdough v	14
San Daniele prosciutto, Spanish melon GF/DF	16
Chicken & leek croquette, ricotta salata <i>1 pcs</i>	6

b) *Small Shares*

Heirloom tomatoes, basil, black barley, pine nuts VG	19
Fresh figs, smoked mozzarella, prosciutto, vincotto GF	22
Duck liver p <ac>^</ac> te, fig & orange jam, sourdough	18
BBQ King Prawns, preserved chilli, garlic, lime <i>4 pcs</i> GF/DF	28
King Salmon crudo, green tomato, capers, smoked Avruga caviar GF/DF	24
Ricotta gnocchi, spicy 'nduja, tomato, pine nuts, parmesan	24

c) *Large Shares*

Paccheri pasta, pea, asparagus, truffle pecorino v	32
Grilled Rainbow Trout, green olive tapenade, radish GF/DF	40
Crisp skin Blue Eye Cod, cherry tomato, prosciutto crumb	42
Char-grilled chicken, black tahini, coriander GF/DF	36
Dry aged, grass fed, sirloin, pan jus GF	MP

d) *Botanical Shares*

Corn on the cob, chilli cr <ac>^</ac> me fra <ac>^</ac> iche, manchego VG/GF	18
Fried cauliflower, tahini yoghurt, cranberry, almonds v	18
Twice cooked potato, rocket VG/GF	18
Shoestring fries VG	10

BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

- Native Australian olives VG/GF
- The Botanist hummus, labneh, apricot, pistachio, sourdough v
- King Salmon crudo, green tomato, capers, smoked Avruga caviar GF/DF
- Chicken & leek croquettes, ricotta salata
- Fried cauliflower, tahini yoghurt, cranberry, almonds v
- Crisp skin Blue Eye Cod, cherry tomato, prosciutto crumb
- Dry aged, grass fed sirloin, pan jus GF
- Twice cooked potato, rocket VG/GF

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

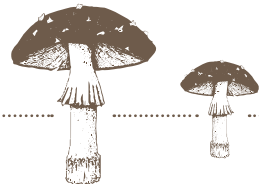
Our banquet menus can be modified to suit most dietary requirements

For any specific dietary requirements, please ask our friendly staff

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan

Please note there is a 10% service charge on all groups of 10+

There is a 15% surcharge on public holidays



\$65 per head

