

a) *To Start*

Marinated Australian olives VG/GF	8
Sydney rock oysters with mignonette <i>half dozen/dozen</i> GF	33/66
Staple organic sourdough with cultured butter v	4pp
The Botanist hummus with labneh, apricot, pistachio & sourdough v	14
Crispy Hawkesbury squid with squid ink aioli & rocket DF	26
Australian wagyu bresaola with pickled guindilla DF/GF	24

b) *Small Shares*

South coast tuna crudo with fingerlime, chilli & soy DF	27
Local burrata with roasted capsicum & marjoram GF/V	24
East coast wild octopus escabeche with bay leaf GF/DF	28
Spencer Gulf king prawns with preserved chilli, garlic & lime <i>4pcs</i> GF/DF	28
Grilled half shell scallop with garlic butter	9ea

c) *Large Shares*

Ricotta gnudi with oyster mushrooms, chives & pecorino v	32
Ragout of wild boar with casarecce & parmesan	36
Pan fried Murray cod fillet with Jerusalem artichokes & dill salsa DF/GF	55
Roast free range chicken with winter leaves, garlic & anchovy GF/DF	38
Dry aged Angus sirloin with jus & thyme GF	MP

d) *Botanical Shares*

Cucumber with buttermilk & dill VG/GF	13
Shredded cabbage salad with mint & pecorino GF/V	15
Braised brussels sprouts with maple bacon & black pepper GF	20
Crispy roast potatoes with garlic & rosemary VG	15
Shoestring fries with aioli VG	10

**BOTANIST BANQUET**

*Available lunch & dinner, minimum 4 people*

- Staple organic sourdough with cultured butter v
- The Botanist hummus, labneh, apricot, pistachio v
- South coast tuna crudo with fingerlime, chilli & soy
- Crispy Hawkesbury squid with squid ink aioli & rocket DF
- Cucumbers with buttermilk & dill v
- Pan fried Murray cod fillet with Jerusalem artichokes & caper dill salsa DF
- Dry aged Angus sirloin with jus & thyme GF
- Crispy roast potatoes with garlic & rosemary VG

*Add dessert course for \$7 per person - Chef's selection*

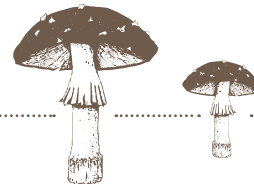
*Our banquet menus can be modified to suit most dietary requirements*

*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*

