

a) *To Start*

Sydney Rock oysters with yuzu gin dressing <i>half dozen/ dozen GF/DF</i>	36/68
Staple organic sourdough with cultured butter v	4pp
San Daniele prosciutto with pickled guindillas GF/DF	28
Crispy Hawkesbury squid with squid ink aioli & rocket DF	26
Grilled cumin lamb skewers with lemon 5pcs GF/DF	20

b) *To Follow*

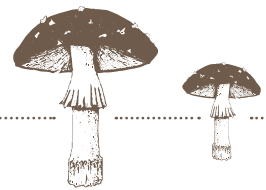
Burrata with roasted capsicum & marjoram V/GF	26
Cured NZ Salmon with cultured cream & fennel pollen GF	28
Grilled half shell scallop with kombu butter 4pcs	36
Ham & pea croquettes with seeded mustard & dill pickles 4pcs	24

c) *Mains*

Spinach & ricotta lasagne with parmesan v	34
Spaghettoni with spanner crab & chilli GFO	38
Grilled pink snapper with salsa verde GF/DF	42
Crumbed John Dory with chunky tartare & lemon	42
Roasted spatchcock with rosemary & lemon GF/DF	46
Angus sirloin steak with black pepper sauce	MP
<i>Ask us about our daily steak special GFO</i>	

d) *Vegetables*

Heirloom tomatoes with green olives & extra virgin olive oil GF/VG	15
Zucchini salad with parsley & croutons GFO/VG	13
Fennel salad with artichoke, dried olives, celery & pecorino GF/V	15
Mixed leaf salad with chardonnay vinaigrette GF/VG	11
Hand cut chips with aioli v	12



BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

- Staple organic sourdough, cultured butter v
- San Daniele prosciutto with pickled guindillas GF/DF
- Cured NZ Salmon with cultured cream & fennel pollen GF
- Grilled cumin lamb skewers with lemon GF/DF
- Spinach & ricotta lasagne with parmesan v
- Steak, chef's choice GFO
- Hand cut chips with aioli v
- Zucchini salad with parsley & croutons GFO/VG

\$72 per head

*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, GFO = Gluten Free Option, 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



Banquet | Vegetables | Mains | To Follow | To Start