### Starters a)

Organic sourdough with cultured butter v
Oysters with yuzu gin dressing GF/DF
Spicy steak tartare on toast with horseradish DF/GFO
Prosciutto with pickled chilli GF/DF
Roasted pumpkin with radicchio & crispy chickpeas GF/VG
Burrata with roasted capsicum, marjoram & sourdough V/GFO
Potato rosti with cultured cream, chives, & cured NZ salmon GF
Grilled half shell scallop with garlic butter 4pcs

## b) Mains

Ricotta gnocchi with cacio e pepe v
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf GF/VG
Roasted flounder with smoked mussel & tomato butter GF
Grilled lamb rump with curried salsa & green chilli relish GF/DF
Half chicken with pickled chilli, schmaltz croutons & radicchio GFO/DF
Angus steak (250 gm) with kombu butter & hand cut chips GFO
Market steak with kombu butter & green chilli relish GFO

### Sides

Cucumber with dill, preserved lemon & goats curd GF/V/VGO Neighbourhood gem salad with radish, herbs & vinaigrette GF/VG Broccolini with roasted sesame & chilli crunch GFO/V/VGO Hand cut chips with aioli V/VGO/GF Roasted potatoes with rosemary GF/VG

# BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

Organic sourdough with cultured butter v Prosciutto with pickled chilli GF/DF Roasted pumpkin with radicchio & crispy chickpeas GF/VG Burrata with roasted capsicum & marjoram V/GF Roasted flounder with smoked mussel & tomato butter GF Market steak with kombu butter & green chilli relish GFO

Girribilli

4pp

5ea l2ea

> 24 18

26 28

36

15

12

15

12

14

Pg. 1



Broccolini with roasted sesame & chilli crunch GFO/V/VGO Hand cut chips with aioli V/VGO/GF

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





