THE BOTANIST DINING MENU

Organic sourdough with cultured butter v ..... 4pp
Oysters with yuzu gin dressing GFIDF ..... 5ea
Spicy steak tartare on toast with horseradish DF/GFO ..... 12ea
Prosciutto with pickled chilli GFIDF ..... 24
Roasted pumpkin with radicchio \& crispy chickpeas GFVG ..... 18
Burrata with roasted capsicum, marjoram \& sourdough v/GFo ..... 26
Potato rosti with cultured cream, chives, \& cured NZ salmon GF ..... 28
Grilled half shell scallop with garlic butter 4pcs ..... 36
b) Mains
Ricotta gnocchi with cacio e pepe $v$ ..... 28
Sugarloaf cabbage pancake with roasted mushrooms \& mustard leaf GF/Vg ..... 28
Roasted flounder with smoked mussel \& tomato butter GF ..... MP
Grilled lamb rump with curried salsa \& green chilli relish GF/DF ..... 44
Half chicken with pickled chilli, schmaltz croutons \& radicchio GFO/DF ..... 36
Angus steak ( 250 gm ) with kombu butter \& hand cut chips GFo ..... 48
Market steak with kombu butter \& green chilli relish GFO ..... MP
c) Sides
Cucumber with dill, preserved lemon \& goats curd gfnngo ..... 15
Neighbourhood gem salad with radish, herbs \& vinaigrette GF/vg ..... 12
Broccolini with roasted sesame \& chilli crunch gfo/v/vgo ..... 15
Hand cut chips with aioli v/VGo/GF ..... 12
Roasted potatoes with rosemary GF/Vg ..... 14


