

a) *Starters*

Organic sourdough with cultured butter v	4pp
Australian marinated olives V/GF	14
Sydney Rock oysters with yuzu gin dressing GF/DF	6ea
Kingfish crudo with whipped tahini & kombu salsa DF	27
Spicy steak tartare on toast with horseradish DF/GFO	13ea
Grilled half shell scallop with garlic butter GFO	12ea
Burrata with roasted capsicum, marjoram & sourdough V/GFO	27
Pan roasted halloumi with vanilla brown butter, vincotto & pickled grapes V/GF	22
Cacio e pepe arancini with pecorino cream V/GF	18

b) *Mains*

Rigatoni with gin rosé sauce & stracciatella v	28
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf GF/VG	28
Braised lamb shoulder (500gm) with tawny port jus & green chilli relish GF/DF	54
Roasted chicken breast with crispy sunchokes, pearl & wood ear mushroom sauce GF	38
Grilled barramundi (250gm) with chickpeas, curry leaves & curried salsa verde GFO/DF	44

c) *Steaks*

Grass fed tenderloin (200gm) with green pepper sauce GFO	52
Angus flat iron steak (400gm) with kombu butter GFO	85
Wagyu scotch fillet (600gm) with chimichurri GFO	142
Add chips with aioli GF/V/VGO	12

c) *Sides*

Cucumber with dill, preserved lemon & goats curd GF/V/VGO	16
Neighbourhood gem salad with radish, herbs & vinaigrette GF/VGO	12
Broccolini with roasted sesame & chilli crunch GFO/V/VGO	16
Chips with aioli GF/V/VGO	12
Roasted potatoes with rosemary GF/VG	15

BOTANIST BANQUET

Available lunch & dinner, minimum 2 people

- Organic sourdough with cultured butter v
- Kingfish crudo with whipped tahini & kombu salsa DF
- Burrata with roasted capsicum, marjoram V/GFO
- Cacio e pepe arancini with pecorino cream V/GF
- Grilled barramundi with chickpeas, curry leaves & curried salsa verde GFO/DF
- Braised lamb shoulder with tawny port jus & green chilli relish GF/DF
- Roasted potatoes with rosemary GF/VG
- Broccolini with roasted sesame & chilli crunch GFO/V/VGO

\$79 per person
+ optional wine pairing
\$55 per person

Swap lamb for Wagyu Scotch fillet add +\$15pp

Add grilled scallops add +\$12pp



For any specific dietary requirements, please ask our friendly staff

GF = Gluten Free, GFO = Gluten Free Option, DF = Dairy Free, V = Vegetarian, VG = Vegan, VGO = Vegan Option

Please note there is a 10% service charge on all groups of 10+
There is a 15% surcharge on public holidays



Starters | Mains | Steaks | Sides | Banquet

Kirribilli