

a) *Starters*

Organic sourdough with cultured butter v	4pp
Australian marinated olives GF/V	14
Hummus with sumac, parsley & Calabrian chilli GF/VG	12
Burrata with roasted capsicum, marjoram & sourdough V/GFO	28
Cacio e pepe arancini with pecorino cream GF/V	18
Sydney Rock oysters with yuzu gin dressing GF/DF	7ea
Yellowfin tuna with whipped tahini & kombu salsa DF	30
Grilled half shell scallop with garlic butter GFO	12ea
Spicy steak tartare on toast with horseradish DF/GFO	13ea

b) *Mains*

Rigatoni with vodka 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 free-range chicken with harissa, chermoula & pickled cascabella chilli GF	38
Ōra King salmon with miso, sweet and sour fennel & yuzu koshō DF	60
Grilled barramundi (200gm) with chickpeas, curry leaves & curried salsa verde DF/GFO	40

c) *Steaks*

Grass fed tenderloin (200gm) with green pepper sauce GFO	55
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

d) *Sides*

Simple leaf salad with shallot vinaigrette GF/V/VGO	10
Heirloom tomatoes with dried olive & coriander salsa GF/VGO	17
Broccolini with roasted sesame & chilli crunch V/GFO/VGO	16
Chips with aioli GF/V/VGO	12
Roasted potatoes with rosemary GF/VG	15

BOTANIST BANQUET

Available lunch & dinner, minimum 2 people

\$79 per person

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

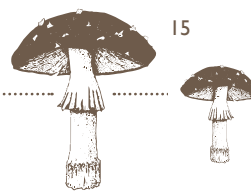
Swap lamb for Wagyu Scotch fillet for +\$15pp

Add grilled scallops for +\$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.



PERFECT PAIRING

Curated to complement your banquet.

+\$55 per person (optional)

2023 Yelland and Papps 'Blanc'
Roussanne, Barossa Valley SA

2021 Rockford 'Moppa Springs'
GSM, Barossa Valley SA

The Botanist Espresso Martini