

Starters

Organic sourdough with cultured butter	v	4pp
Australian marinated olives	GF/VG	7
Hummus with sumac, confit garlic & Calabrian chilli	GF/VG	12
Burrata with roasted capsicum, marjoram & sourdough	V/GFO	28
Cacio e pepe arancini with pecorino cream	GF/V	18
Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa	DF	32
Grilled half shell scallop with kombu butter	GFO	13ea
Grilled king prawns with chilli miso butter	GF	39
Spicy steak tartare on toast with horseradish	DF	13ea

Mains

Fried cauliflower with hummus, parsley, mint & romesco	GF/VG	28
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf	GF/VG	28
Swordfish (200gm) sudado with ají amarillo & crispy plantain	GF/DF	45
Creste pasta with friarielli, chilli, pork & fennel sausage		34
Crumbed lamb cutlets with labneh, pea & mint salad	GF	54
Roasted spatchcock with ají verde, jalapeño, coriander & lime	GF/DFO	52

Steaks

Grass fed tenderloin (200gm) with green peppercorn sauce	GF	55
Angus flat iron steak (400gm) with kombu butter	GFO	85
Wagyu scotch fillet (600gm) with chimichurri	GF/DF	142

Sides

Simple leaf salad with shallot vinaigrette	GF/V/VGO	10
Asparagus with pistachio, peas & lemon	GF/VG	18
Broccolini with roasted sesame & chilli crunch	V/GFO/VGO	16
Chips with aioli	GF/V/VGO	12
Roasted potatoes with rosemary & confit garlic	GF/VG	15

BOTANIST BANQUETS (TO SHARE) Available lunch & dinner, minimum 2 people

Organic sourdough with cultured butter	v	\$85pp
Burrata with roasted capsicum & marjoram	V/GFO	
Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa	DF	
Cacio e pepe arancini with pecorino cream	GF/V	
Swordfish sudado with ají amarillo & crispy plantain	GF/DF	
Slow roasted lamb shoulder with labneh, pea & mint salad	GF/DFO	
Broccolini with roasted sesame & chilli crunch	V/GFO/VGO	
Roasted potatoes with rosemary & confit garlic	GF/VG	
Add Dessert - Chef's Selection for +\$8pp		

Organic sourdough with cultured butter	v	\$98pp
Burrata with roasted capsicum & marjoram	V/GFO	
Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa	DF	
Cacio e pepe arancini with pecorino cream	GF/V	
Grilled king prawns with chilli miso butter	GF	
Wagyu scotch fillet with chimichurri	GF/DF	
Asparagus with pistachio, peas & lemon	GF/VG	
Roast potatoes with rosemary & confit garlic	GF/VG	
Add Dessert - Chef's Selection for +\$8pp		

SOMMELIER'S SELECTION
+\$55 per person (optional)

TO START
Domaine Fèvre Chablis
Burgundy, FRA, 2023
Chardonnay

WITH YOUR MAIN
Rockford 'Moppa Springs'
Barossa Valley, SA, 2022
Grenache, Shiraz, Mataro

For any specific dietary requirements, please ask our friendly staff

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note there is a 10% service charge on all groups of 10+. There is a 15% surcharge on public holidays.
GF = Gluten Free, GFO = Gluten Free Option, DF = Dairy Free, DFO = Dairy Free Option, V = Vegetarian, VO = Vegetarian Option, VG = Vegan, VGO = Vegan Option