# BOTANIST —— Kırıbıllı ——

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### DINING MENU

### Starters

Organic sourdough with cultured butter v	4рр
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	I3ea
Mains	
Fried cauliflower with hummus, parsley, mint & romesco GF/VG	28
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf GF/VG	28
Barramundi sudado (200gm) 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
Heirloom tomatoes with Thai basil salsa, pickled eschalot & shiso 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
<b>GF</b> - Gluten Free <b>GFO</b> - Gluten Free Option Available <b>DF</b> - Dairy Free <b>DFO</b> - Dairy Free Option Available <b>V</b> - Vegetarian <b>VO</b> - Vegetarian Option Available <b>VG</b> - Vegan <b>VGO</b> - Vegan Option Available	
Please inform our friendly team if you have any allergies so they can guide you through the dietary options on our men	ıu.

guarantee that our food will be completely allergen-free.

Please note that groups of 10 or more will incur a 10% service fee. There is a 15% surcharge on all public holidays.





## BOTANIST

#### \$85 BANQUET MENU

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

Organic sourdough with cultured butter v

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

Barramundi 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



### \$98 BANQUET MENU

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

Organic sourdough with cultured butter v

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

Heirloom tomatoes with Thai basil salsa, pickled eschalot & shiso 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

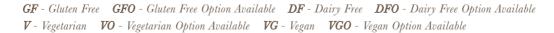
Domaine Fèvre Chablis Burgundy, FRA, 2023

Chardonnay

WITH YOUR MAIN

Rockford 'Moppa Springs' Barossa Valley, SA, 2022

Grenache, Shiraz, Mataro



Please inform our friendly team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.

Please note that groups of 10 or more will incur a 10% service fee. There is a 15% surcharge on all public holidays.





