

a)



THE  
**BOTANIST**  
*Herrbilli*



b)



c)



# Signature Serves

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Sub Zero Selection, Served Straight From The Freezer For Optimal Chill

## *SUB ZERO MARTINI*



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\$28

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Crafted with Four Pillars Olive Leaf Gin, our house vermouth blend, personalised by you with a garnish of lemon zest or olives.

## *SUB ZERO NEGRONI*



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\$25

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Crafted with Four Pillars Modern Australian Gin, Campari & house vermouth blend

## *For Two*

Tableside presentation of a dual-serve, sub-zero chilled bottle.

## *MARTINI FOR TWO*

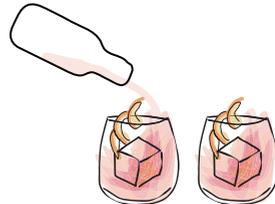


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\$55

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## *NEGRONI FOR TWO*



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\$48

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## *Signature Serves*

# *Botanist Lychee Martini*

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\$22

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Crafted with the utmost care and attention, this cocktail combines the timeless elegance of Archie Rose Straight Dry Gin with a harmonious symphony of lemon myrtle verjus and the exquisite crème de lychee.



### *LYCHEE ZERO*

Four Pillars Bandwagon Non Alc Gin,  
Lemon Myrtle, Lychee, Verjus

/ 16

# Premium G&T's

From Around The World

All Gin & Tonics are served with a choice of  
StrangeLove Coastal, Light or No. 8 Indian Tonic.

AUSTRALIA



## ARCHIE ROSE MOUNTAIN YUZU GIN

Sydney, NSW

Served with fresh lime & makrut leaf

19



## BROOKIE'S BYRON DRY GIN

Byron Bay, NSW

Served with fresh orange & myrtle

19



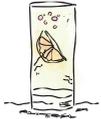
## NEVER NEVER GINACHE

McLaren Vale, SA

Served with fresh lemon & pink peppercorns

19

JAPAN



## YATSU BOSHI PRECIOUS CITRUS GIN

Yatsushiro, Japan

Served with fresh mandarin-orange  
& juniper berries

19

SCOTLAND



## THE BOTANIST GIN

Islay, Scotland

Served with fresh pink grapefruit,  
mint & juniper berries

21

GERMANY



## MONKEY 47 SCHWARZWALD DRY GIN

Black Forest, Germany

Served with fresh lemon, rosemary &  
dried cranberries

27

# Signature Cocktails



## *RHUBY DREAM GIN SOUR*

Four Pillars Rare Dry Gin, Rhubarb, Ginger,  
Vanilla, Citrus, Foam

/ 23

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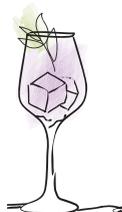


## *APPLEJACKER*

Four Pillars Rare Dry Gin, Marionette Pineapple,  
Spiced Apple, Verjus, Fizz

/ 23

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## *PURPLE PASSION*

Four Pillars Rare Dry Gin, Chinola, Butterfly Pea,  
Passionfruit, Mint, Citrus, Fizz

/ 23

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## *SPICY RASPBERRY TOMMY'S*

Orendain Blanco Tequila, Raspberry,  
Pineapple, Citrus, House Chilli Blend

/ 24

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## *S'MORES ESPRESSO MARTINI*

Archie Rose True Cut Vodka, Mozart White  
Chocolate, Toasted Marshmallow, Espresso (D)

/ 23

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# Signature Cocktails

## CHOOSE YOUR STYLE

The Botanist Invites You To Choose Between a Martini  
& Spritz Style Limoncello Cocktail



### LIMONCELLO DROP

Archie Rose True Cut Vodka, Villa Massa  
Limoncello, Licor 43 Vanilla, Citrus, Foam

/ 23



### LIMONCELLO SPRITZ

Archie Rose Vodka, Villa Massa Limoncello,  
Licor 43 Vanilla, Citrus, Prosecco

/ 23



### COCOBELLA RUM SOUR

Flor de Caña 7yr Rum, Coconut Liqueur, Lime,  
Nitro Coconut Foam, Zest

/ 25



### CUMQUAT NEGRONI

Brookie's Cumquat Gin, Sundrift Apertif, Marionette  
Orange Curaçao, Sweet Vermouth

/ 25



### BEEKEEPER'S OLD FASHIONED

Four Roses Bourbon, Beeswax, Wild Orange  
Honey, Aromatic Bitters, Honeycomb

/ 25

# Alcohol Free

Cocktails crafted with Four Pillars Bandwagon Non Alc Gin



## LYCHEE ZERO

Lemon Myrtle, Verjus, Lychee

/ 16

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## RHUBY ZERO

Rhubarb, Ginger, Vanilla, Citrus, Foam

/ 17

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## APPLESNAP ZERO

Spiced Apple, Anise Myrtle, Verjus, Fizz

/ 17

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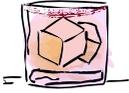
## PASSION MINT ZERO

Passionfruit, Citrus, Butterfly Pea, Mint, Fizz

/ 17

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# Alcohol Free



## *SPICY RASPBERRY ZERO*

Sammy Piquant Oaxacan, Raspberry, Pineapple,  
Citrus, House Chilli Blend

/ 17

## *Seasonal Sodas*

Crafted in house with a refreshing blend of unique flavours



*RHUBARB & GINGER* / 8



*LYCHEE & LEMON  
MYRTLE* / 8



*RASPBERRY & LEMON* / 8



## *HEINEKEN ZERO*

NL 0.0%

/ 9

# Beer & Cider

## On Tap

*Kirribilli Lager* NSW 4.2% 13

## Bottles & Cans

*Stone & Wood Pacific Ale* NSW 4.4% 12

*Mountain Culture* 'Status Quo' Pale Ale, NSW 5.2% 15

*Grifter* 'Big Sur' West Coast IPA, NSW 6.7% 16

*Young Henrys* 'Newtownner Mid' Pale Ale, NSW 3.5% 12

*Hawke's Half XPA* NSW 1.75% 10

*Heineken Zero* NL 0.0% 9

*Batlow Apple Cider* NSW 5.2% 13

*Matso's Alcoholic Ginger Beer* WA 3.5% 13





# *Wine List*



— THE —  
**BOTANIST**  
— *Kerrisilli* —

# Wine by the glass

## Sparkling

			125ml	
NV	Applejack 'Be Present' Prosecco Glera	Regional, SA	14	
NV	Clover Hill 'Pyrenees' Chardonnay, Pinot Noir, Pinot Meunier	Pyrenees, VIC	17	
NV	Champagne Taittinger Cuvée Prestige Pinot Noir, Pinot Meunier, Chardonnay	Reims, FRA	30	

## White

			150ml	250ml
2025	Adelina 'Polish Hill' Riesling	Clare Valley, SA	17	28
2018	Pewsey Vale Vineyard 'The Contours' Riesling 	Eden Valley, SA	24	39
2024	Catalina Sounds Sauvignon Blanc	Marlborough, NZ	17	28
2025	Henshke 'Innes Vineyard' Pinot Gris	Adelaide Hills, SA	20	32
2023	Radford Dale 'Vinum' Chenin Blanc	Stellenbosch, RSA	17	28
2019	Tyrrell's 'Belford' Semillon 	Hunter Valley, NSW	22	36
2023	Domaine Fèvre Chablis Chardonnay 	Burgundy, FRA	29	48
2024	Murdoch Hill Chardonnay	Adelaide Hills, SA	20	32
2023	Vasse Felix Chardonnay 	Margaret River, WA	26	42





## *Rosé*

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			150ml	250ml
2024	Rameau d'Or 'Petit Amour' Grenache, Syrah	Provence, FRA	16	26
2024	Caves d'Esclans 'Whispering Angel' Grenache, Cinsault, Syrah 	Provence, FRA	24	39

## *Skin Contact*

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			150ml	250ml
2024	La Violetta 'Lounge d'Or' Gewurztraminer, Vermentino, Riesling	Great Southern, WA	17	28

## *Red*

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			150ml	250ml
2024	Rising Pinot Noir	Yarra Valley, VIC	19	31
2023	Domaine Faiveley Bourgogne Rouge Pinot Noir 	Burgundy, FRA	35	59
2022	La Línea Tempranillo	Adelaide Hills, SA	17	28
2022	Inkwell 'Infidels' Primitivo	McLaren Vale, SA	17	28
2022	Rockford 'Moppa Springs' Grenache, Mataro, Shiraz 	Barossa Valley, SA	29	48
2023	Applejack 'Otis' by Margan Shiraz	Hunter Valley, NSW	15	25
2022	Yangarra Estate Shiraz	McLaren Vale, SA	20	33
2022	Robert Stein Cabernet Sauvignon	Mudgee, NSW	17	28
2019	Château La Fleur des Graves Merlot, Cabernet Sauvignon 	Bordeaux, FRA	29	48

# *Wine by the glass*

*After dinner...*

## *Dessert & Fortified*

75ml

2024	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	21
2020	Inkwell 'Black and Blue' Fortified Zinfandel	McLaren Vale, SA	22





# *Wine by the bottle*

## *Sparkling & Champagne*

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NV	Applejack 'Be Present' Prosecco Glera	Regional, SA	84
NV	Clover Hill 'Pyrenees' Chardonnay, Pinot Noir, Pinot Meunier	Pyrenees, VIC	95
NV	Stefano Lubiano 'Brut Reserve' Chardonnay, Pinot Noir	Derwent Valley, TAS	135
NV	Champagne Taittinger Cuvée Prestige Chardonnay, Pinot Noir, Pinot Meunier	Reims, FRA	180
NV	Champagne Laherte Frères Blanc de Blancs Chardonnay	Epernay, FRA	240
2016	Champagne Taittinger Brut Millésimé Chardonnay, Pinot Noir, Pinot Meunier	Epernay, FRA	295
2015	Dom Pérignon Chardonnay, Pinot Noir, Pinot Meunier	Epernay, FRA	740

## *Sparkling Rosé*

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NV	Deviation Road 'Altair' Rosé Pinot Noir, Chardonnay, Pinot Meunier	Adelaide Hills, SA	110
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# *Wine by the bottle*

## *Light – Racy Whites*

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2025	Adelina ‘Polish Hill’ Riesling	Clare Valley, SA	85
2018	Pewsey Vale Vineyard ‘The Contours’ Riesling	Eden Valley, SA	120
2025	Rieslingfreak No. 5 Off Dry Riesling	Clare Valley, SA	85
2025	Nick Spencer Pinot Gris	Hilltops, NSW	75
2025	Henschke ‘Innes Vineyard’ Pinot Gris	Adelaide Hills, SA	95
2024	Alois Lageder Pinot Grigio	Alto Adige, ITA	120

## *Aromatic – Textural Whites*

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2023	Pazo das Bruxas Albariño	Rías Baixas, SPA	98
2024	Catalina Sounds Sauvignon Blanc	Marlborough, NZ	80
2025	Cloudy Bay Sauvignon Blanc	Marlborough, NZ	150
2023	La Clef du Récit Sancerre Sauvignon Blanc	Loire Valley, FRA	145
2019	Tyrrell’s ‘Belford’ Semillon	Hunter Valley, NSW	110
2023	Radford Dale ‘Vinum’ Chenin Blanc	Stellenbosch, RSA	80
2024	Marc Brédif ‘Vouvray Classic’ Chenin Blanc	Loire Valley, FRA	110
2023	Macchialupa Fiano di Avellino Fiano	Campania, ITA	95
2025	Jim Barry ‘Assyrtiko’ Assyrtiko	Clare Valley, SA	105



## *Rich – Full Bodied Whites*

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2023	Domaine Fèvre Chablis Chardonnay	Burgundy, FRA	140
2022	Domaine des Hâtes 'Les Châtillons' Chablis Chardonnay	Burgundy, FRA	175
2024	Murdoch Hill Chardonnay	Adelaide Hills, SA	95
2023	Vasse Felix Chardonnay	Margaret River, WA	125
2022	Stonier 'KBS' Chardonnay	Mornington Peninsula, VIC	155
2024	Giant Steps 'Sexton Vineyard' Chardonnay	Yarra Valley, VIC	210
2022	La Crema 'Russian River Valley' Chardonnay	California, USA	195

## *Amber – Skin Contact Wines*

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2024	La Violetta 'Lounge d'Or' Gewurztraminer, Vermentino, Riesling	Great Southern, WA	80
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## *Rosé Wines*

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2024	Rameau d'Or 'Petit Amour' Grenache, Syrah	Provence, FRA	75
2024	Maison Saint AIX Grenache, Cinsault, Syrah	Provence, FRA	98
2024	Caves d'Esclans 'Whispering Angel' Grenache, Cinsault, Rolle	Provence, FRA	120
2023	Collector 'Shoreline' Sangiovese	Canberra District, NSW	85

# *Wine by the bottle*

## *Light Bodied – Elegant Reds*

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2023	La Ficelle 'Rouge' Gamay Noir	Saint-Pourçain, FRA	90
2022	Domaine Chermette Vieilles Vignes Gamay	Beaujolais, FRA	120
2023	Domaine Faiveley Bourgogne Rouge Pinot Noir	Burgundy, FRA	180
2024	Lark Hill 'Regional' Pinot Noir	Canberra District, NSW	75
2024	Rising Pinot Noir	Yarra Valley, VIC	95
2023	Tapanappa 'Foggy Hill Vineyard' Pinot Noir	Fleurieu Peninsula, SA	145
2024	Two Paddocks 'Picnic' Pinot Noir	Central Otago, NZ	120
2024	Nanny Goat 'Bendigo Vineyard' Pinot Noir	Central Otago, NZ	170

## *Medium Bodied – Juicy Reds*

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2022	Unico Zelo 'Pipe Dream' Nero d'Avola	Adelaide Hills, SA	80
2022	Bruno Rocca 'Fralù' Langhe Nebbiolo	Piedmont, ITA	180
2022	La Línea Tempranillo	Adelaide Hills, SA	80
2025	The Other Wine Co. Grenache	McLaren Vale, SA	95
2022	Alain Jaume 'Les Champavins' Côtes du Rhône Grenache, Syrah, Mourvèdre	Rhône Valley, FRA	125
2022	Rockford 'Moppa Springs' Grenache, Mataro, Shiraz	Barossa Valley, SA	140



### *Medium Bodied – Juicy Reds (continued)*

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2019	Valenciso Rioja Reserva Tempranillo	Rioja, ESP	190
2022	Bodega Catena Zapata 'High Mountain Vines' Malbec	Mendoza, ARG	115
2024	Poliziano Rosso di Montepulciano Sangiovese, Merlot	Tuscany, ITA	120

### *Full Bodied – Structured Reds*

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2023	Applejack 'Otis' by Margan Shiraz	Hunter Valley, NSW	70
2022	Yangarra Estate Shiraz	McLaren Vale, SA	98
2022	Head 'Old Vine' Shiraz	Barossa Valley, SA	115
2022	Yalumba 'Paradox' Shiraz	Barossa Valley, SA	135
2021	Rockford 'Basket Press' Shiraz	Barossa Valley, SA	345
2017	Penfolds 'St Henri' Shiraz	Regional, SA	350
2022	Henschke 'Keyneton Euphonium' Shiraz, Cabernet Sauvignon, Cabernet Franc, Merlot	Barossa Valley, SA	170
2022	Inkwell 'Infidels' Primitivo	McLaren Vale, SA	85
2019	Château La Fleur des Graves Merlot, Cabernet Sauvignon	Bordeaux, FRA	145
2022	Robert Stein Cabernet Sauvignon	Mudgee, NSW	80
2022	Moss Wood 'Ribbon Vale' Cabernet Sauvignon	Margaret River, WA	205

# *Wine by the bottle*

*After dinner...*

## *Dessert & Fortified*

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2024	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	105
2024	Vietti Moscato d'Asti Moscato	Piedmont, ITA	70
2020	Carmes de Rieussec Sauternes Semillon, Sauvignon	Bordeaux, FRA	115
2020	Inkwell 'Black and Blue' Fortified Zinfandel	McLaren Vale, SA	105



# Spirits

## GIN

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### Australian

<i>Archie Rose Straight Cut</i>	13
<i>Archie Rose Emerald Finger Lime</i>	16
<i>Brookie's Dry</i>	16
<i>Brookie's Slow</i>	14
<i>Brookie's Shirl the Pearl Cumquat</i>	15
<i>Ester Dry</i>	16
<i>Dharawal Distilling Craft</i>	14
<i>Four Pillars Bloody Shiraz</i>	14
<i>Four Pillars Rare Dry</i>	13
<i>Four Pillars Modern Aus</i>	14
<i>Four Pillars Navy Strength</i>	16
<i>Four Pillars Olive Leaf</i>	15
<i>Four Pillars Yuzu</i>	14
<i>Hickson Rd Australian Dry</i>	13
<i>Manly Spirits Australian Dry</i>	13
<i>Manly Spirits 'Lilly Pilly' Pink</i>	14
<i>Never Never Triple Juniper</i>	15
<i>Never Never Oyster Shell</i>	15
<i>Never Never Ginache</i>	16
<i>Papa Salt Coastal</i>	16
<i>Something Wild Green Ant</i>	16
<i>West Winds Sabre</i>	15

### United Kingdom + The Beyond

<i>Aviation</i>	16
<i>Hendricks</i>	15
<i>Hernö</i>	14
<i>Malfy Rosa 'Grapefruit'</i>	14
<i>Monkey 47</i>	24
<i>Sipsmith London Dry</i>	14
<i>The Botanist</i>	18
<i>Yatsu Boshi Precious</i>	16

## VODKA

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<i>Archie Rose True Cut</i>	13
<i>Belvedere</i>	15
<i>Grey Goose</i>	15
<i>Never Never</i>	15

## AGAVE

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### Mezcal

<i>Illegal Joven</i>	15
<i>Del Maguey Vida</i>	15

### Tequila

<i>Orendain Blanco</i>	13
<i>Orendain Reposado</i>	14
<i>Casamigos Reposado</i>	16
<i>Don Julio Blanco</i>	16
<i>Fortaleza Blanco</i>	21
<i>Fortaleza Añejo</i>	28

## RUM

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<i>Gosling's Black Seal</i>	15
<i>Reeftip Spiced</i>	14
<i>Ron Zacapa 23</i>	18
<i>Flor de Caña 4yr</i>	13
<i>Flor de Caña 7yr</i>	14
<i>Diplomatico Reserva Exclusiva</i>	18

## WHISK(E)Y

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### America & Canada

<i>Four Roses Bourbon</i>	13
<i>Four Roses Small Batch</i>	16
<i>Bulleit Rye</i>	15
<i>Michter's Bourbon</i>	16
<i>Michter's Sour Mash</i>	14
<i>Woodford Reserve</i>	15
<i>Rittenhouse Rye</i>	16

### Scotland & Ireland

<i>Bruichladdich Classic Laddie</i>	16
<i>Dalwhinnie 15 yr</i>	18
<i>The Dalmore 12 yr</i>	15
<i>The Dalmore Cigar Malt</i>	28
<i>Jameson</i>	13
<i>Johnnie Walker Black Label</i>	13
<i>Lagavulin 8 yr</i>	18
<i>Talisker 10 yr</i>	17

### Australia & Japan

<i>Cape Byron Mac. Cask</i>	20
<i>Gospel Solera Rye</i>	13
<i>FUJI Single Grain</i>	21

# Small Bites

<i>Organic Sourdough</i> with cultured butter V	4pp
<i>Australian marinated olives</i> VG/GF	7
<i>Yellowfin tuna crudo</i> with whipped tahini, wasabi peas & kombu salsa DF	32
<i>Burrata</i> with roasted capsicum, marjoram & sourdough V/GFO	28
<i>Cacio e pepe arancini</i> with pecorino cream V/GF	18
<i>Hummus</i> with sumac, confit garlic & Calabrian chilli VG/GF	12
<i>Chips</i> with aioli GF/V/GO	12

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.

## Become a Master

*Learn the art of making our signature cocktails*



*From \$75  
per person*

Selected signature and classic cocktails from our list.  
Available Wed - Sun 12pm – 4pm\*

Make a day of it... Add on our Banquet Feasting Menu from \$85pp

*\*Bookings essential! Ask our staff for more details.*

Available for private bookings only.  
Visit [thebotanist.com.au/cocktail-masterclass](http://thebotanist.com.au/cocktail-masterclass) for further details | email: [book@thebotanist.com.au](mailto:book@thebotanist.com.au)