THE BOTANIST Kirribilli

DINING MENU

Starters

Organic sourdough with cultured butter V	4pp
Australian marinated olives GF / VG	7
Lima bean & saffron dip with pickled veggies & sourdough crackers VG / GFO	16
Burrata with sundried tomato XO, chilli oil, basil & sourdough V / GFO	29
Cacio e pepe arancini with pecorino cream GF / V	18
Blue mackerel with tomato dressing, caper leaves & eschalot DF / GFO (A)	29
Grilled half shell scallop with kombu butter GFO (A)	14ea
Grilled king prawns with chilli miso butter GF (A)	42
Spicy steak tartare on toast with horseradish DF	14ea

Mains

Fried cauliflower with lima bean, parsley, mint & romesco GF / VG	31
Sugarloaf cabbage pancake with roasted mushrooms & mustard greens GF / VG	32
Grilled Murray cod with sweet corn, burnt butter & capers GF (A)	56
Linguine alle vongole with calabrian chilli & lemon (A)	45
Slow roasted lamb shoulder with apricot, dill, pistachio & jus GF / DF	59
Roasted dry aged duck with silver beet, white fig, seeded mustard & jus GF / DF	57

Steaks

Grass fed tenderloin (200gm) with green peppercorn sauce GF	60
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	12
Cucumber with labneh, pickled fennel, dill oil & olive crumb GF / V / VGO	17
Broccolini with roasted sesame & chilli crunch V / GFO / VGO	17
Chips with aioli GF / V / VGO	12
Roasted potatoes with rosemary & confit garlic GF / VG	16

***GF** - Gluten Free* ***GFO** - Gluten Free Option Available* ***DF** - Dairy Free* ***DFO** - Dairy Free Option Available*
***V** - Vegetarian* ***VO** - Vegetarian Option Available* ***VG** - Vegan* ***VGO** - Vegan Option Available*

SEAFOOD ORIGINS ***(A)** - Australia* ***(I)** - Imported* ***(M)** - Mixed*

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.

THE BOTANIST Kirribilli

$88PP BANQUET MENU

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

Organic sourdough with cultured butter V / GFO / VGO

Burrata with sundried tomato XO, chilli oil & basil GF / V

Blue mackerel with tomato dressing, caper leaves & eschalot DF / GFO (A)

Cacio e pepe arancini with pecorino cream GF / V

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Linguine alle vongole with calabrian chilli & lemon (A)

Slow roasted lamb shoulder with apricot, dill, pistachio & jus GF / DF

Simple leaf salad with shallot vinaigrette GF / V / VGO

Chips with aioli GF / V / VGO

$105PP BANQUET MENU

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

Organic sourdough with cultured butter V / GFO / VGO

Burrata with sundried tomato XO, chilli oil & basil GF / V

Blue mackerel with tomato dressing, caper leaves & eschalot DF / GFO (A)

Cacio e pepe arancini with pecorino cream GF / V

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Grilled king prawns with chilli miso butter GF (A)

Wagyu scotch fillet with chimichurri GF / DF

Cucumber with labneh, pickled fennel, dill oil & olive crumb GF / V / VGO

Roast potatoes with rosemary & confit garlic GF / VG

SOMMELIER'S SELECTION

+$55 per person (optional)

TO START

Domaine Fèvre Chablis Burgundy, FRA, 2024

Chardonnay

WITH YOUR MAIN

Rockford 'Moppa Springs' Barossa Valley, SA, 2022

Grenache, Shiraz, Mataro

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