

Welcome to Botanic Gardens Restaurant

Throughout winter, spring, summer and autumn you will see our menus change to reflect seasonally available produce.

We love to use quality ingredients sourced locally, ethically and sustainably from across Australia. So now you know a little more about us, work your way through the menu and immerse yourself in this season's freshest produce.

Sweet Addictions

To celebrate the launch of the chocolate themed Sweet Addiction exhibition at The Calyx, enjoy a main meal, glass of house wine and Textures of Chocolate Mousse for **\$55 per person**.

To book, phone: 1300 550 419

or email: enquiries@botanicrestaurant.com.au

Lunch

Marinated Olives (gf,df)	8
Lemon, chili, garlic, rosemary olives	
House Spiced Nuts (gf,df)	7
Paprika, cayenne, chilli nuts	
House Made Breads & Butter	4.5
Freshly Shucked Oysters (gf,df)	3.8
Natural or lemongrass & chilli granita	
Chilled Soup Of The Day (v)	11
Grilled Flat Breads, Creamed Goats Cheese (v)	9
Chili, soft herbs & Maldon flakes	
Botanic Cheese Plate (gf)	22
Poached pear, lavosh, grapes	

Entrée

Rich Beetroot Risotto (v, gfo)	23
Creamy goat cheese beignets, sorrel cress	
Gippsland Beef Carpaccio (gf, dfo)	22
Dijon, truffle, soft quail egg	
Hot Smoked Trout (gf)	23
Horseradish cream, baby beetroots, radish	
Pea & Ham Soup (gf, df)	19
Braised ham hock, parsley potato, Pea & Vegetables	
Botanic Vegetable & Quinoa Garden (v, gf)	21
Carrot & Ginger puree, zucchini, okra, heirloom carrots, roasted eshallots	

Lunch

Main

Roasted Rack of Lamb (gf, dfo) Ratatouille terrine, silverbeet & smoked tomato jus	33
King Salmon & Watercress (gf,dfo) Buttered potatoes, fennel, cucumber & dill dressing	32
Pan Roasted Chicken Ballantine (gf) Truffle potato puree, prosciutto, leeks, dutch carrots & thyme jus	32
Pan Roasted Barramundi Fillet (gf,df) Tomato salsa, charred leeks, citrus dressing	33
Pan Fried Potato Gnocchi, Buffalo Mozzarella, Basil (v) Zucchini, Roasted eshallots & tomato fondue	29

Sides

Crisp Battered Chips Sea salt, aioli	8
Leaf Salad House dressing	8
Steamed Seasonal Vegetables	8

Lunch

Dessert

Meet Me Under The Lemon Tree (gf) Orange almond cake, lemon curd, lime sorbet	17
Sweet Addiction Textures of Chocolate – Mousse, caramel, sponge, crunch	17
Deconstructed Eaton Mess Meringue, summer fruits, whipped cream	17
Botanic Cheese Plate Poached pear, lavosh, grapes	22
Frangelico Affogato (gf) Homemade vanilla bean ice cream, espresso coffee, frangelico	14

Ask our waiters about our vegan dessert option.

Main

Battered fish

With chips, leaf salad, tartar sauce and lemon

Chicken schnitzel

With chips, leaf salad and tomato sauce

Dessert

Chocolate brownie

With ice cream

Raspberry ripple ice cream

Brunch

(9:30am to 11:30am Saturday & Sundays only)

Sliced Seasonal Fruit Plate & Natural Yoghurt	11
Granola, Mixed berry Compot & Natural Yoghurt	13
Toast & Preserves (2 Slices)	8
Croissant & Preserves	8
Croissant, Leg Ham, Vintage Cheddar & Tomato	11
Dill Citrus Cured Salmon, Seeded crostini, cream cheese, cucumber & beetroot	22
Smashed Avocado, Cherry Tomato, Kale & Poached Eggs (v)	23
Home Smoked bacon Steak, Bubble & Squeak, Poached Eggs	25
French Brioche Toast <i>Glazed banana & Berry Compot</i>	20
Two Eggs Your Way – Poached, Scrambled, Fried & Toast (v)	19
Grilled Salmon Fillet, Pickled Cucumber, Harissa Yoghurt & Coriander	25
Pulled Pork Shoulder, Chorizo & Smokey Beans	26
Eggs Benedict with Dill Citrus Cured Salmon, Or Bacon, Or Kale(v)	24
Botanic Full Breakfast <i>Bacon, Tomato, Mushroom, Beans, Scrambled Egg & Toast</i>	32

Sides – all \$5

Grilled Bacon
Avocado
Cherry Tomatoes
Kale
Roasted Field Mushrooms

Beverages

Coffee espresso, macchiato, cappuccino, flat white, long black, mocha	4
chai latte, hot chocolate	4.2
Tea – english breakfast, earl grey, Darjeeling, camomile, lemongrass & ginger, peppermint, green jasmine, fruits of eden	4

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v – vegetarian | gf – gluten free | df – dairy free

Public holiday service charge of 10% of total bill, no bill splitting

Beverages

Sparkling & Champagne

	G	B
2015 Printhie Sparkling pinot noir-chardonnay, Orange, NSW	11	55
2012 Tyrrell's pinot noir-chardonnay, Hunter valley, NSW		52
NV Piper-heidsieck cuvée brut, Reims, FR	22	105

White

2014 Chain of Fire semillon-sauvignon blanc, SA	9	38
2015 Pikorua sauvignon blanc, Marlborough, NZ	10	45
2015 Philip shaw "n 19" sauvignon blanc, Orange, NSW		55
2014 Tar & Roses pinot grigio, Goulburn valley, VIC	12	55
2015 Ad Hoc Wallflower riesling, Great Southern, WA	12	55
2014 Printhie Mountain Range chardonnay, Orange, NSW	12	55
2015 Fiore moscato, Mudgee, NSW	11	48
2014 Bimbadgen vermentino, hunter valley, NSW		59
2015 The Long road pinot gris, Eden road, NSW	12	55

Rosé

2016 Luna Rosa rosado, Central ranges, NSW	10	45
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Red

2014 Chain of Fire shiraz-cabernet, Central ranges, NSW	9	38
2014 Paxton Biodynamic MV shiraz, McLaren vale, SA	13	59
2014 Yangarra shiraz, McLaren vale, SA		79
2014 Josef Chromy Pepik pinot noir, Relbia, TAS	13	59
2014 Flametree cabernet sauvignon, Margaret river, WA	12	55
2014 Snake & Herring Dirty Boots cabernet sauvignon		68
2015 Smokin' Barrels merlot, Barossa valley, SA	11	48
2013 Galli Estate "camelback" sangiovese, Heathcote, VIC		62

Beverages

Dessert Wine

Gioioso moscato, Veneto, <i>ITA</i>	10	42
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Beer

Little creatures pale ale, <i>WA</i>	8.5
Four pines kolsch, <i>NSW</i>	8.5
Corona, <i>MEX</i>	8.5
Peroni, <i>ITA</i>	8.5
Pipsqueak apple cider, <i>VIC</i>	8.5
Coopers sparkling ale, <i>SA</i>	8.5
Kirin, <i>JAP</i>	8.5
James boag's draught, <i>TAS</i>	8.5
James squire pilsener, <i>NSW</i>	8.5
Stone & wood pale ale, <i>NSW</i>	8.5
James boag's premium light, <i>TAS</i>	7

Soft drinks & Juice

Orange, Apple, Cranberry, Pineapple	4.5
Coke, Diet Coke, Sprite	4.5
Sparkling or Still mineral water (1l)	9.5
Sparkling or Still mineral water (500ml)	5.5

Seasonal Cocktail & Spritz

White Rum and Grapefruit	17
Vodka Cranberry and Bay leaf	17
Whisky and Ginger	17
Blood Orange and Campari	17
Aperol Spritz	15
Kir Royale	15
Mimosa	15