



BOTANICAL

SNACKS

Freshly shucked oysters.....	4.5 ea
natural, shallot, red wine vinaigrette	48 doz
Blue Swimmer crab sliders, horseradish, mint.....	16
Nduja salami and scamorza cheese toastie.....	14
Meatballs, shaved parmesan.....	14
Popcorn chicken, spiced mayo.....	14
Botanical burger, hand pressed, grass fed.....	23
pattie, McClure's pickles, gruyere, lettuce, tomato, Botanical ketchup	
Charcuterie.....	28
selection of terrine, cured meats, house pickles, olives, caperberries, sourdough	
add 45g cheese.....	+10
Shoestring fries, aioli.....	10
Guindilla peppers.....	10
Mount Zero olives.....	7
Nuts.....	5

HAPPY HOUR DAILY 4 – 7PM

\$12 Venetian Spritz	\$6 House Wine
\$15 Negroni	
\$15 Billecart Salmon NV	\$2 oysters
\$6 Carlton Draught Pint	\$5 Shoestring fries
\$8 Stone & Wood Pacific	\$5 Popcorn Chicken
Ale Pint	



BOTANICAL

\$25 DISH OF THE DAY*

STONE & WOOD PACIFIC ALE or GLASS OF WINE

MONDAY

Botanical burger, hand pressed, grass fed, beef pattie, McClure's pickles, gruyere, lettuce, tomato, Botanical ketchup

TUESDAY

Club sandwich, chicken breast, streaky bacon, Egmont cheese, Chirico bread, shoestring fries

WEDNESDAY

250g pasture fed porterhouse, herb and garlic butter, fries, house salad

THURSDAY

250g grain fed porterhouse, pepper sauce, fries, house salad

FRIDAY

Beer battered Blue Grenadier, house salad, fries, tartare sauce

SATURDAY

Ploughman's platter, cured meats, cheddar, house pickles, toasted sourdough

SUNDAY

Roast of the day

**Dish of the day not available public holidays*