

BOTANICAL HOTEL

COLD AND LARDER

Oysters shucked to order	6 ea / 70 doz
Natural, shallot vinaigrette, lemon Mornay, thyme bechamel, scamorza Our Kilpatrick, nduja, coriander seeds	
Raw fish plate, sweet ginger dressing	36
Cured Yellowfin tuna, braised eggplant, red harissa, broad beans, crispy shallots	34
Poached Southern Rock lobster cocktail, baby gem, avocado, sauce Marie Rose <i>inspired by the 80's</i>	79
Chilled seafood platter <i>2 - 3 guests</i>	165
King prawns, dressed spanner crab, Moreton Bay bugs, sashimi, freshly shucked oysters, malt crumpets add Oscietra sturgeon caviar	30g 150
O'Connor pasture fed hand cut steak tartare, fresh horseradish, charred sourdough, fries	29 / 46
San Daniele prosciutto, aged 24 months, pickled mushrooms, watercress, toasted hazelnuts add Parmigiano Reggiano	32 +10
Burrata, confit tomato dressing, za'atar, bronze fennel	29

HOT

Grilled jumbo prawns, garlic cream, white wine, parsley <i>2 pieces</i>	32
Local calamari, radicchio, red onion, fennel, fir apple potato, capers, chilli, vinaigrette	34
Crispy glazed quail, charred bitter leaves, caramelised pear, walnuts	30
Rigatoni, braised ox tail ragu, thyme, pecorino	34 / 39
Seared gnocchi, pickled zucchini, zucchini puree, anchovy gremolata	36 / 48

MAIN

This morning's fish, soft herbs, sauce grenobloise	MP
Angel hair pasta, spanner crab, tomato, garlic, fresh chilli, pangrattato	40
Veal schnitzel, cos gem, pecorino, crispy capers, lemon zest add fried egg and anchovies	54 +6
Grilled Otway pork cutlet, cavolo nero, spring onion, chicken consomme, mountain pepper	48
Risotto, butternut pumpkin, chestnuts, thyme, brown butter, pepitas	34
Botanical Hotel burger, hand pressed pasture fed beef pattie, pickles, gruyere, lettuce, tomato, relish, fried egg, bacon, jalapenos add foie gras	29 +10

SHARE

2 - 3 guests

Whole roasted market fish Soft leaves, fresh herbs, honey vinaigrette; Shoestring fries, sauce Marie Rose	MP
Whole Southern Rock lobster, sauce Americaine Cabbage slaw, fennel, jalapenos, parmesan; Sauteed broccolini, fresh chilli	MP
Slow roasted Victorian lamb shoulder, treacle marinade, spiced crust Lentils, freekeh, coriander, red onion dressing; Pickled vegetables	120
Dry Aged Guest Cut Raw broccoli, cos lettuce, toasted almonds, buttermilk dressing; Hasselback potatoes, beef fat, puffed rice, chives	MP

*A surcharge of 10% applies on weekends and 15% on public holidays
Credit/debit card payment incurs a 0.8% transactional charge*

GRILL

Pending cut and feed programme, our premium beef is aged for a minimum of 28 days in-house in our purpose built dry ageing cabinet. Once aged, steaks are grilled over an open fire of Red Gum, ensuring consistent heat, moderate smoke and maximum flavour

PASTURE FED

270g Little Joe Porterhouse MS 4+ 48
Northern Vic

300g O'Connor Scotch fillet MS 4+ 62
Gippsland Vic

250g O'Connor Eye fillet MS 4+ 62
Gippsland Vic

GRAIN FED WAGYU

300g 480+ days Westholme Scotch fillet MS 9+ 98
QLD & NT

DRY AGED

270g 42+ days dry aged Porterhouse 75

300g 42+ days dry aged Scotch fillet 95

Condiments Red wine, peppercorn, mushroom, herb and garlic butter,
bearnaise, mustard, horseradish

add pepper crust +5

SIDES

Soft leaves, fresh herbs, honey vinaigrette 15

Raw broccoli, cos lettuce, toasted almonds,
buttermilk dressing 16

Lentils, freekeh, coriander, red onion dressing 16

Cabbage slaw, fennel, jalapenos, parmesan 15

Sauteed broccolini, fresh chilli 15

Three cheese, Mac 'n Cheese 17

Lobster Americaine Mac 'n Cheese 85

Draught battered onion rings, smokey BBQ sauce 14

Hasselback potatoes, beef fat, puffed rice, chives 16

Shoestring fries, sauce Marie Rose 13

Pickled vegetables 11

Guindilla peppers 14

CHILDREN'S CORNER

80g grilled white fish, seasonal vegetables 15

80g Eye fillet steak, fries, soft leaves 16

Penne Napolitana 15

Penne Bolognese 16

Classic cheeseburger, shoestring fries 16

*Complete your meal and receive a dessert from our Chefs;
your choice of Botanical Hotel Choc Top or mini Magnum*

SWEET

Iced Vo-Vo Bombe Alaska, coconut, raspberry,
shortbread 24

Caramelised Rose apple tarte Tatin, brandy,
pain d'epices ice cream 22

Dark chocolate souffle, dulce de leche ice cream,
cocoa nib 24

Rum Baba, calamansi marmalade ice cream 22

Rhubarb creme brulee, pistachio biscotti 21

Botanical Hotel mini Magnum 6

Chef's selection of cheese, quince, 90g 25
fresh honeycomb, lavosh 120g 35

*Botanical Hotel is proud to partner with sustainable
fisheries, farmers and producers*

*Gift vouchers available
www.botanicalhotel.com.au/shop*

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