

## 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.

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# Lunch

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

## Entrée

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

# Lunch

## Main

<b>Slow Roasted Lamb Shank &amp; Pease Pudding</b>	33
Winter Vegetables, Silverbeet & its own jus	
<b>King Salmon &amp; Watercress</b> (gf, dfo)	32
Buttered potatoes, fennel, cucumber & dill dressing	
<b>Pan Roasted Chicken Ballantine</b> (gf)	32
Truffle potato puree, prosciutto, leeks, dutch carrots & thyme jus	
<b>Pan Roasted Barramundi Fillet</b> (gf, df)	33
Tomato salsa, charred leeks, citrus dressing	
<b>Pan Fried Potato Gnocchi, Buffalo Mozzarella, Basil</b> (v)	29
Zucchini, Roasted shallots & tomato fondue	

## Sides

<b>Crisp Battered Chips</b>	8
Sea salt, aioli	
<b>Leaf Salad</b>	8
House dressing	
<b>Steamed Seasonal Vegetables</b>	8

# Lunch

## Dessert

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

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 &amp; 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 &amp; 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