



WELCOME

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.

To book, phone: 1300 558 980 or email
enquiries@botanicrestaurant.com.au

botanicrestaurant.com.au

[f](#) [@botanicgardensrestaurant](#)

BOTANIC
GARDENS
RESTAURANT





BRUNCH

9.30am- 11.30am Saturday & Sundays only

<i>Sliced Seasonal Fruit Plate & Natural Yoghurt</i>	11
<i>Granola, Mixed berry Compot & Natural Yoghurt</i>	13
<i>Toast & Preserves (2 Slices)</i>	8
<i>Croissant & Preserves</i>	8
<i>Croissant, Leg Ham, Vintage Cheddar & Tomato</i>	11
<i>Dill Citrus Cured Salmon, Seeded crostini, cream cheese, cucumber & shaved radish</i>	22
<i>Smashed Avocado, Cherry Tomato, Kale & Poached Eggs (v)</i>	23
<i>Roasted Portobello Mushroom Spinach & gruyere Croquette, Poached Eggs</i>	25
<i>Glazed Waffle Fresh Strawberry, Chantilly Cream, Maple Syrup</i>	18
<i>Two Eggs Your Way</i> Poached, Scrambled, Fried & Toast (v)	15
<i>Home Smoked Ocean Trout</i> Kale & Poached Eggs	25
<i>Spicy Tomato Shakshuka</i> Free Range Eggs, Fresh Coriander	22
<i>Eggs Benedict with Dill Citrus Cured Salmon, Or Bacon, Or Kale (v)</i>	24
<i>Botanic Full Breakfast</i> Bacon, Tomato, Mushroom, Baked Beans, Hash Brown, Scrambled Egg & Toast	28



BRUNCH

9.30am- 11.30am Saturday & Sundays only

Sides

all 5

Grilled Bacon

Avocado

Cherry Tomatoes

Kale

Roasted Field Mushrooms

Baked Beans

2x Hash Browns

Chipolatas

Beverages

Coffee

4

Espresso, macchiato, cappuccino,
flat white, long black, mocha, latte

Chai latte, hot chocolate

4.2

Tea

4

English breakfast, earl grey, camomile,
lemongrass & ginger, peppermint,
sencha green



LUNCH

<i>Marinated Olives</i> (gf,df) Lemon, Chili, Garlic, Rosemary	8
<i>House Spiced Nuts</i> (gf,df) Paprika, Cayenne, Chili Nuts	7
<i>Char Grilled Flat Breads</i> (dfo) Creamy Goat's Cheese, Herbs, Chili Flakes	9
<i>House Made Bread & Butter</i> Pepe Saya Butter	4.5
<i>Freshly Shucked Oysters</i> (gf,df) Natural or Shallot Vinaigrette	3.8
<i>Tempura Zucchini Flowers</i> (gf,dfo) Textures of Pumpkin, Creamy Persian Feta, Sage	13
<i>Botanic Cheese Plate</i> (gfo) Chutney, Lavosh, Fruit	22

Entrée

<i>Carrot, Orange & Ginger Soup</i> (gfo,df,v) Pickled Baby Carrots, Walnut Granola	18
<i>Confit WA Octopus</i> (gf) Anchovy & Caper Butter, Pickled Cauliflower Salad, Paprika Aioli	24
<i>Blue Swimmer Crab Cakes</i> Chili, Lemongrass & Lime Salsa, Saffron Aioli	23
<i>Kangaroo Tenderloin Tartare</i> (gf,df) Beetroot, Pumpkin, Rocket & Gaufrettes	23
<i>Grilled Smoked Chicken Thigh Salad</i> (gf,df) Rocket, Yuzu, Green Papaya, Apricot & Almonds	22



LUNCH

Main

<i>Sautéed Prawns & Hand Cut Tagliatelle</i>	34
Chili, Garlic, Confit Tomato, Coriander	
<i>Local Catch Of The Day</i> (gf, dfo)	34
Rich Creamy Shellfish Sauce, Saffron Potato	
<i>Crispy pork belly</i> (gfo, dfo)	32
Leeks Three Ways, Croquette, Carrot Purée	
<i>Poached Chicken Supreme</i> (gf)	31
Shallot, Wilted Baby Cos, Purple Potato	
<i>Roasted Lamb Rump</i> (gfo, df)	34
Pearl Couscous Salad, Eggplant, Rainbow Chard	
<i>Moules Marinières</i> (gfo, dfo)	32
Steamed Mussels, White Wine Cream, Herbs, House Made Bread	
<i>Sweet Potato, Ricotta & Spinach Ravioli</i> (v)	29
Basil & Parmesan Cream Sauce, Pangrattato	

Sides

<i>Crisp Battered Chips</i> (gfo)	8
Sea Salt, Aioli	
<i>Leaf Salad</i> (gf, df)	8
House Dressing	
<i>Seasonal Vegetables</i> (gf, dfo)	8
Herb Butter	



LUNCH

Dessert

<i>“Pollination”</i>	17
Honey Cheesecake Mousse, Pecan, Rosemary, Honeycomb, Raspberry	
<i>“Sweet Addiction”</i>	18
Valrhona Satilia Dark Chocolate Fondant, Morello Cherry, Coconut	
<i>“All About The Flowers”</i>	17
Buttermilk Panna Cotta, Citrus, Lemon Myrtle Micro Sponge	
<i>Botanic Cheese Plate</i> (gfo)	22
Chutney, Lavosh, Fruit	
<i>Frangelico Affogato</i> (gf)	14
Homemade Vanilla Bean Ice Cream, Espresso, Frangelico	
<i>Sorbet Selection</i> (gf,df)	16
3 Scoops – Raspberry, Lime, Coconut	

Dessert Wines

	Glass	Bottle
<i>Chambers Old Vine Muscat,</i> Rutherglen, Vic	10	42
<i>2013 Margan Botrytis Semillon</i> Hunter Valley, NSW	11	48



BEVERAGE SPECIALS

Wine

NV Rymill brut, Coonawarra, SA 55

Rymill The Yearling sauvignon blanc, Coonawarra, SA 48

Glen Roy cabernet sauvignon, Coonawarra, SA 53

Smokin' Barrels merlot, Barossa Valley, SA 48

Bill Byron organic shiraz-cabernet-merlot, Mudgee, NSW 55

Round Two merlot, Barossa Valley SA 73

Brothers in Arms cabernet sauvignon, Langhorne Creek 59

Seasonal Cocktails & Spritz

<i>Negroni</i>	<i>17</i>	<i>Pimm's Lemonade</i>	<i>17</i>
<i>Blood Orange &</i>		<i>Aperol Spritz</i>	<i>15</i>
<i>Campari</i>	<i>17</i>	<i>Kir Royale</i>	<i>15</i>
<i>Vodka & Cranberry</i>	<i>17</i>	<i>Mimosa</i>	<i>15</i>

BOTANIC
GARDENS
RESTAURANT





BEVERAGES

Sparkling & Champagne

Glass Bottle

<i>Clover Hill cuvée</i> , TAS	11	55
<i>2012 Tyrrell's pinot noir-chardonnay</i> , Hunter Valley, NSW		52
<i>NV Piper-Heidsieck cuvée brut</i> , Reims, FR	22	105

White

<i>2015 Pikorua sauvignon blanc</i> , Marlborough, NZ	10	45
<i>2016 Fiore moscato</i> , Mudgee, NSW	11	48
<i>2016 Margan semillon</i> , Hunter Valley, NSW		45
<i>2016 Tar & Roses pinot grigio</i> , Goulburn Valley, VIC	12	55
<i>2016 Ad Hoc Wallflower riesling</i> , Great Southern, WA	12	55
<i>2016 Printhie Mountain Range chardonnay</i> , Orange, NSW	12	55
<i>2017 Mountadam pinot gris</i> , Eden Valley, SA		59

Rosé

<i>2016 Luna Rosa rosado</i> , Central Ranges, NSW	10	45
--	----	----

Red

<i>2013 Galli Estate "Camelback" sangiovese</i> , Heathcote, VIC		59
<i>2015 Josef Chromy Pepik pinot noir</i> , Relbia, TAS	13	59
<i>2014 Snake & Herring Dirty Boots cabernet sauvignon</i> , Wilyabrug, WA		68
<i>2013 Mitchell Peppertree shiraz</i> , Clare Valley, SA		74
<i>2015 Printhie Mountain Range merlot</i> , Orange, NSW	12	55
<i>2016 Howard Park Miamup cabernet sauvignon</i> , Great Southern, WA	12	55
<i>2017 "The Cultivator" Agrarian organic shiraz</i> , McLaren Vale, WA	11	48



BEVERAGES

Dessert Wine

Glass Bottle

<i>Chambers Old Vine muscat</i> , Rutherglen, VIC	10	42
<i>2013 Margan botrytis semillon</i> , Hunter Valley NSW	11	48

Beer

<i>James Squire 150 Lashes pale ale</i> , NSW	8.5
<i>Little Creatures pale ale</i> , WA	9.5
<i>Four Pines kolsch</i> , NSW	8.5
<i>Corona</i> , MEX	9
<i>Peroni</i> , ITA	9
<i>Asahi</i> , JAP	9.5
<i>James Boag's premium light</i> , TAS	7
<i>Hill Billy cider</i> , NSW	9

Soft Drinks & Juice

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



BEVERAGES

Aperitif

<i>Campari</i>	9
<i>Aperol</i>	9
<i>Cinzano Rosso</i>	9

Bourbon & Whiskey

<i>Maker's Mark bourbon whiskey</i>	9
<i>Jack Daniel's</i>	9
<i>Southern Comfort</i>	8
<i>Johnnie Walker red label</i>	9
<i>Johnnie Walker black label</i>	10

Vodka

<i>Grey Goose</i>	12
<i>Belvedere</i>	11

Gin

<i>Bombay Sapphire</i>	10
<i>Hendrick's</i>	12



BEVERAGES

Rum

<i>Malibu</i>	9
<i>Sailor Jerry's</i>	12
<i>Bundaberg</i>	9
<i>Bacardi</i>	9

Liqueurs

<i>Cointreau</i>	9
<i>Drambuie</i>	9
<i>Frangelico</i>	9
<i>Kahlua</i>	9
<i>Fernet Branca</i>	9
<i>Baileys</i>	9
<i>Grand Marnier</i>	9

Sambuca

<i>Galliano White Sambuca</i>	9
<i>Galliano Black Sambuca</i>	9