



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

 [@botanicgardensrestaurant](#)

**BOTANIC
GARDENS
RESTAURANT**





BRUNCH

9.30am- 11.30am Saturday & Sunday only

<i>Toast & Preserves</i> (2 slices)	8
<i>Sliced Seasonal Fruit Plate</i> & Natural Yoghurt	11
<i>Granola, Mixed Berry Compote</i> & Natural Yoghurt	13
<i>Açai Bowl</i> with Seasonal Berries, Banana, Yoghurt & Toasted Coconut	19
<i>Dill Citrus Curated Salmon</i> Seeded Crostini, Cream Cheese, Cucumber & Shaved Radish	22
<i>Smashed Avocado, Poached Eggs</i> with Prosciutto, Smoked Salmon or Kale (v)	23
<i>Zucchini, Capsicum & Corn Fritters</i> with Tomato, Rocket Salad & Tomato Yoghurt	22
<i>Glazed Waffle</i> Fresh Strawberry, Chantilly Cream, Maple Syrup	18
<i>Two Eggs Your Way</i> Poached, Scrambled or Fried with Toast (v)	15
<i>Spicy Tomato Shakshuka</i> Free Range Eggs, Fresh Coriander	22
<i>Eggs Benedict</i> with Dill Citrus Cured Salmon, Bacon or Kale (v)	24
<i>Botanic Full Breakfast</i> Scrambled eggs, Bacon, Tomato, Mushrooms, Baked Beans, Hash Brown & Toast	28



BRUNCH

9.30am- 11.30am Saturday & Sunday only

Sides

all 5

Grilled Bacon

Avocado

Roasted Tomatoes

Kale

Roasted Field Mushrooms

Baked Beans

2x Hash Browns

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>Sydney rock oyster</i> (df, gf) Gin, cucumber, micro watercress (Served as half dozen)	26
<i>Pea & parmesan croquette</i> (v) Basil, truffle aioli (3 piece)	14
<i>House made focaccia</i> (v) Pepe Saya butter	6
<i>Marinated olives</i> (v, gf, df) Rosemary, garlic, lemon	8
<i>Charcuterie Board</i> (gf available) Served with pickles, house made bread and lavosh Wagyu Bresaola, aged prosciutto, Finocchiona De Palma - fennel salami	26

Entrée

<i>Cured kingfish</i> Finger lime, yuzu, puffed wild rice (gf, df)	25
<i>Baby gem salad</i> (v, vgo, gf) Beetroot, Meredith pepper berry goats cheese, caramelised green fig, hazelnut	22
<i>Smoked kangaroo tenderloin</i> (gf, df) Pumpkin, rocket, pickled blackberry, spinach purée	22
<i>Slow cooked octopus</i> (gf, df) Chickpea purée, grains, charred capsicum, lime	24
<i>Wild mushroom risotto</i> (v, vgo, gf) Swiss brown & oyster mushrooms, dried porcini, parsley essence	22



LUNCH

Main

<i>Crumbed pork cutlet</i>	32
Granny Smith apple, fennel, lemon, aioli	
<i>Gold band snapper fillet</i> (df)	34
Ginger shallot, Asian greens, new potatoes, coriander, chilli	
<i>Slow cooked beef cheek</i> (gf)	28
Parsnip, carrot, wholegrain mustard, jus	
<i>Crispy skin chicken breast</i>	30
Cauliflower purée, kale, beignet, prosciutto crumb	
<i>Potato & polenta gnocchi</i> (v)	28
Roast butternut pumpkin, toasted macadamia, beurre noisette, feta, sage	

Sides

<i>Broccolini, lemon, almond butter</i> (v, vgo, gf)	9
<i>Baby carrots, maple, thyme</i> (v, gf)	9
<i>Green salad, honey mustard dressing</i> (v, vgo, gf)	8
<i>Chips, rosemary sea salt, aioli</i> (v, gfo)	8



LUNCH

Dessert

<i>Dark chocolate fondant</i> (gf) Banana, salted caramel, hazelnut	17
<i>Elderflower chiffon</i> Blackberry, strawberry jam, lime, raspberry sorbet	17
<i>Buttermilk panna cotta</i> Quince, green tea micro sponge, pistachio, flowers	17
<i>Daily selection of house made sorbets</i>	16
<i>Three of our favourite cheeses</i> (gf) Quince paste, fruit & nut crisps, pear mostarda	26
<i>Affogato</i> (gf) Vanilla bean ice cream, espresso coffee Served with Frangelico, Kahlua or Amaretto	15