



# 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](mailto:enquiries@botanicrestaurant.com.au)**

[botanicrestaurant.com.au](http://botanicrestaurant.com.au)

 [@botanicgardensrestaurant](#)

**BOTANIC  
GARDENS  
RESTAURANT**





# BRUNCH

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9.30am- 11.30am Saturday & Sundays only

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<i>Sliced Seasonal Fruit Plate &amp; Natural Yoghurt</i>	11
<i>Granola, Mixed berry Compot &amp; Natural Yoghurt</i>	13
<i>Toast &amp; Preserves (2 Slices)</i>	8
<i>Croissant &amp; Preserves</i>	8
<i>Croissant, Leg Ham, Vintage Cheddar &amp; Tomato</i>	11
<i>Dill Citrus Cured Salmon, Seeded crostini, cream cheese, cucumber &amp; shaved radish</i>	22
<i>Smashed Avocado, Cherry Tomato, Kale &amp; Poached Eggs (v)</i>	23
<i>Roasted Portobello Mushroom Spinach &amp; 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

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## *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>Chargrilled Flat Bread</i> (dfo) Creamy Goat's Cheese, Herbs, Chili Flakes	9
<i>House Made Bread &amp; Butter</i> Cultured Butter	4.5
<i>Freshly Shucked Oysters</i> (gf, df) Natural or Shallot Vinaigrette	3.8
<i>Tempura Zucchini Flowers</i> (gf, dfo) Three Cheese Filing, Honey Truffle Dressing	13

## *Entrée*

<i>Kingfish Sashimi</i> Finger Lime, Yuzu, Puffed Wild Rice, Chili	25
<i>Confit Duck Presse</i> Brioche, Celeriac Remoulade, Pickled Baby Vegetables	24
<i>Flavors Of The Botanic</i> (v) Peas, Beans, Carrots, Enoki à la Grecque, Flowers	21
<i>Smoked Kangaroo Tenderloin</i> Pumpkin, Rocket, Pickled Blackberry, Spinach Purée	22
<i>Salad Of Heirloom Tomato</i> (v) Buffalo Mozzarella, Avocado	22
<i>Blue Swimmer Crab Cakes</i> Chili, Lemongrass & Lime Salsa, Saffron Aioli	24



# LUNCH

## Main

<i>Charred Chicken Breast</i>	30
Bok Choy, Shitake Mushroom Broth, Rice Noodles, Shallots	
<i>Chargrilled Beef Flank</i> (served pink)	30
Heysen Blue Cheese, Radicchio, Herb Salad, Sweet Balsamic	
<i>Tiger Prawns</i>	34
Thai Green Curry, Eggplant, Coconut Rice	
<i>Pan Fried Market Fish</i>	35
Spinach, Asparagus, Tomato, Chorizo	
<i>Roast Pork Belly</i> (gfo, dfo)	32
Baby Leek, Croquette, Carrot Purée	
<i>Beetroot Pappardelle</i> (v)	31
Salt Baked Beet, Meredith Goat's Cheese, Preserved Lemon, Balsamic, Walnuts, Rocket	

## Sides

<i>Caraway Butter Roasted Carrot</i>	8
<i>Lemon Dressed Cucumber &amp; Fennel Salad</i>	8
<i>Crisp Battered Chips</i> (gfo)	8
Sea Salt, Aioli	
<i>Steamed Broccoli</i>	8
Chili Salt	
<i>Leaf Salad</i> (gf, df)	8
House Dressing	



# LUNCH

## *Dessert*

*“Pollination”* 18

Strawberries, Lavender, Shortcake, Cream, Lemon,  
Strawberry Crèmeaux

*“Sweet Addiction”* 18

Dark Chocolate Mud Cake, Cherry, Chocolate Praline,  
Beetroot, Popping Candy

*“All About The Flowers”* 17

Vanilla Buttermilk Panna Cotta, Blondie, Coconut,  
Lime, Almond, White Chocolate

*“Feed Me Seymour” (Plants With Bite)* 17

Macaron, Raspberry, Long Green Chili Micro Sponge,  
Chocolate Soil, Candied Mint Leaves

*“Light & Refreshing”* \$6 per scoop

House Made Sorbets & Ice Cream  
Please Ask Your Waiter For Today's Flavours

*Affogato* (gf) 14

Housemade Vanilla Bean Ice Cream, Espresso Coffee,  
Served With Your Choice Of Frangelico,  
Kahlua or Amaretto

*Australian Cheese Plate* (gfo) 22

Three Of Our Favourite Australian Cheeses,  
Grapes, Poached Pear, House Made Lavosh,  
Quince Paste