



# 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)

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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, Chilli Nuts	7
<i>Char Grilled Flat Breads</i> (dfo) Creamy Goat's Cheese, Herbs, Chili Flakes	9
<i>House Made Bread &amp; Butter</i> Focaccia, 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) Ratatouille, Parmesan	13
<i>Botanic Cheese Plate</i> (gfo) House Made Chutney, Lavosh, Fruit	22

## *Entrée*

<i>Salad of Tomatoes, Buffalo Mozzarella</i> & <i>Avocado</i> (v,gf,dfo) Heirloom Tomatoes, Basil, Balsamic	21
<i>Confit WA Octopus</i> (gf) Anchovy & Caper Butter, Pickled Cauliflower Salad, Paprika Aioli	24
<i>Cured Smoked Trout</i> (gf) Hot Mustard Salad, Radishes & Beets	23
<i>Kangaroo Tenderloin Tartare</i> (gf,df) Beetroot, Pumpkin, Rocket & Gaufrettes	23
<i>Grilled Smoked Chicken Thigh Salad</i> (gf) Rocket, Yuzu, Green Papaya, Apricot & Almonds	22



# LUNCH

## Main

<i>Sautéed Prawns &amp; Hand Cut Tagliatelle</i>	34
Chilli, Garlic, Confit Tomato, Coriander	
<i>Pan Seared Salmon Fillet</i> (gf,df)	32
Gremolata Potato, Buttered Spinach, Lemon Beurré Blanc	
<i>Moroccan Spiced Char Grilled Chicken</i>	31
Tabouleh Salad, Capsicum Butter, Preserved Lemon	
<i>Roasted Lamb Rump</i> (gf,df)	33
Minted Pea Puree, Tomato & Tarragon Salsa, Rosemary Jus	
<i>Moules Mariniere</i> (gfo)	32
Steamed Mussels, White Wine Cream, Herbs, Focaccia	
<i>Whole BBQ Market Fish</i> (gf,df)	MP
(Suitable To Share) Fennel Salad, Sauté Potato, Citrus Herb Dressing	
<i>Charred Cauliflower Steak</i> (v)	29
Spinach, Gruyere & Almond Croquette, Portobello & Broccoli Salad	

## Sides

<i>Crisp Battered Chips</i>	8
Sea Salt, Aioli	
<i>Leaf Salad</i>	8
House Dressing	
<i>Seasonal Vegetables</i>	8



# LUNCH

## *Dessert*

<i>“Pollination”</i>	17
Honey Pecan Cheesecake, Raspberry Sorbet, Honey Crunch	
<i>“Sweet Addiction”</i>	18
Chocolate Soil, Cremaux, Mint Ice Cream	
<i>“All About The Flowers”</i>	17
Buttermilk Pana Cotta, Tamarind, Mango	
<i>Botanic Cheese Plate</i> (gfo)	22
Chutney, Lavosh, Fruit	
<i>Frangelico Affogato</i> (gf)	14
Homemade Vanilla Bean Ice Cream, Espresso Coffee, Frangelico	
<i>Sorbet Selection</i> (gf,df)	16
3 Scoops – Raspberry, Lime, Coconut	



# BEVERAGE SPECIALS

## *Special wine for a special time*

*NV Rymill brut, Coonawarra, SA 55*

*Cirillo Old Vine semillon, Barossa Valley, SA 65*

*Oakridge Shiraz, Yarra Valley, VIC 65*

*Glen Roy Cabernet sauvignon, Coonawarra, SA 53*

*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 &amp; Campari</i>	<i>17</i>	<i>Aperol Spritz</i>	<i>15</i>
<i>Vodka &amp; Cranberry</i>	<i>17</i>	<i>Kir Royale</i>	<i>15</i>
<i>Tinto de Verano</i>	<i>17</i>	<i>Mimosa</i>	<i>15</i>

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# BEVERAGES

## *Sparkling & Champagne*

	<b>Glass</b>	<b>Bottle</b>
<i>Clover Hill Tasmanian cuvée</i>	11	55
2012 Tyrrell's pinot noir-chardonnay, Hunter valley, NSW		52
NV Piper-heidsieck cuvée brut, Reims, FR	22	105

## *White*

2015 Pikorua sauvignon blanc, Marlborough, NZ	10	45
2017 The Long road pinot gris, Eden road, NSW	12	55
2016 Fiore moscato, Mudgee, NSW	11	48
2017 Rymill The Yearling, Sauvignon Blanc, Coonawarra, SA		48
2016 Margan family semillon, Hunter valley, NSW	10	45
2016 Tar & Roses pinot grigio, Goulburn valley, VIC	12	55
2016 Ad Hoc Wallflower riesling, Great Southern, WA	12	55
2016 Printhe Mountain Range chardonnay, Orange, NSW	12	55
2017 Mountadam Pinot Gris, Eden Valley, SA		59

## *Rosé*

2016 Luna Rosa rosado, Central ranges, NSW	10	45
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## *Red*

2013 Galli Estate "camelback" sangiovese, Heathcote, VIC	13	59
2015 Josef Chromy Pepik pinot noir, Relbia, TAS	13	59
2014 Snake & Herring Dirty Boots cabernet sauvignon		68
2013 Mitchell Peppertree Shiraz, Clare Valley, SA		74
2015 Printhe Mountain Range merlot, Orange, NSW	12	55
2013 Bill Byron Organic shiraz-cabernet-merlot, Mudgee, NSW	12	55





# BEVERAGES

## *Dessert Wine*

	<b>Glass</b>	<b>Bottle</b>
<i>Chambers Old Vine Muscat</i>	10	42
<i>2013 Margan Botrytis Semillon</i>	11	48

## *Beer*

<i>James Squire 150 lashes pale ale, NSW</i>	8.5	
<i>Little creatures pale ale, WA</i>	9.5	
<i>Four pines kolsch, NSW</i>	8.5	
<i>Corona, MEX</i>	9	
<i>Peroni, ITA</i>	9	
<i>Pipsqueak apple cider, VIC</i>	8.5	
<i>Kirin, JAP</i>	9.5	
<i>James boag's draught, TAS</i>	8.5	
<i>James boag's premium light, TAS</i>	7	

## *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 (1l)</i>	9.5	
<i>Sparkling or Still mineral water (500ml)</i>	5.5	



# BEVERAGES

## *Aperitif & Schnapps*

<i>Campari</i>	9
<i>Aperol</i>	9
<i>Cinzano Rosso</i>	9
<i>Butterscotch schnapps</i>	9
<i>Pimm's</i>	14

## *Bourbon & Whiskey*

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

## *Vodka*

<i>Wyborowa</i>	9
<i>Greygoose</i>	12
<i>Belvedere</i>	11

## *Gin*

<i>Bombay Sapphire</i>	10
<i>Four pillars gin</i>	12
<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

## *Tequila*

<i>Herradura reposado</i>	12
<i>Patron XO Cafe</i>	12

## *Liqueurs*

<i>Cointreau</i>	9
<i>Drambuie</i>	9
<i>Frangelico</i>	9
<i>Kahlua</i>	9
<i>Tia Maria</i>	9
<i>Fernet Branca</i>	9
<i>Averna</i>	9
<i>Baileys</i>	9
<i>Grand Marnier</i>	9
<i>Brandy</i>	9

## *Sambuca*

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