



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

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BOTANIC
GARDENS
RESTAURANT





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>Chargrilled Beef Flank</i> (served pink)	30
Heysen Blue Cheese, Pear, Radicchio, Herb Salad, Sweet Balsamic	
<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