

restaurant botanica

2 Course Experience \$69 per person

3 Course Experience \$79 per person

10% surcharge on Public Holidays

Feeling peckish?

Grilled flat bread, baba ganoush, hummus, tahina 14

Antipasti share plate for two 55

Entree

Beef carpaccio, asparagus, porcini, truffle, Manchego, olive

Wild caught Moreton Bay Bug, gnocchi, prawn butter, chilli, finger lime, tomato

Pea croquette, mint, ewe yoghurt, Binnorie fetta

Robata grilled scallops, leekchi, pickled ginger, wild puffed rice and miso corn

Duck liver parfait, garden pickles, sourdough crisps

Main

Ocean trout, karkalla, dill, saffron, lemon

Robata grilled beef fillet, shimeji, charred onion, mushroom ketchup

Lamb, quandong, asparagus, rosemary, macadamia

Wagyu beef cheek, tomato, pea, mint, goats curd

Pork belly, apple, almond, snow pea

Duck, broccolini, orange sabayon, apple, hazelnuts

Additions vegetables - leaf salad - fries \$7

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Dessert

Coconut ice cream, passionfruit, pineapple, white chocolate

Dark chocolate, malt, coffee, raspberry, Jerusalem artichoke ice cream

Beignets, kataifi, grape, hazelnut, mascarpone, Pedro Ximenez

Liquor affogato, vanilla ice cream, Frangelico, espresso, house cookies

A taste of cheese - 65 grams of one style of cheese

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Cheese selection to share – three different styles of cheese 32

Cocktail Carafe 32

Pimms Cup - Pimm's No.1, ginger ale, lemonade, cucumber, fresh mint

Never Enough Thyme – Gin, St Germain Elderflower, lemon, thyme, soda

Rosé Sangria - rosé, soda, lemonade, strawberries and citrus

Pumping Pomegranita – Vodka, PAMA Pomegranate Liqueur, lime, sugar, pomegranate

Campari or Aperol Spritz – Campari/Aperol, sparkling wine, soda, orange

Tea & Coffee

KoKo Coffee Roasters – Mermaid Beach, QLD

T2 Loose Leaf Tea

English Breakfast
Orange Peako
Organic Sencha
White Jasmine

Earl Grey
Just Peppermint
Chamomile
Lemongrass and Ginger

French Earl Grey
Organic Chai
Relax blend
Pumping pomegranate