

restaurant botanica

Lunch Menu

Two course experience \$69 per person

Three course experience \$79 per person

10% surcharge on public holidays

entrée

Truffled potato, smoked yolk, asparagus, hazelnut cream

Butter poached Fraser Isle spanner crab, saffron rouille, bouillabaisse

Wagyu beef tartare, coal roasted beetroots, onion buttermilk, sorrel oil

Roasted swede, fennel, cured pork neck

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

main

Market fish, cauliflower, black garlic, Murphy's Semillon vin blanc

Pork, burnt butter roasted pumpkin, smoked pecans, orange and clove

Wagyu tri tip, mushrooms, onions, potato puree

Little Hill Farm chicken, kipflers, greens and grapes, Semillon mustard sauce

Duck, salt baked carrots, seeds and whey, berry Barbera jus

additions \$7

Leaf salad, house pickles

Duck fat potatoes, confit garlic

Green beans, shallot vinegar dressing

Restaurant Botanica welcomes children however we do not offer a children's menu.

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dessert

Milk & Honey- milk ice, crème fraiche, Little Hill Farm honeycomb
Belgian dark chocolate, Muscat pears, pear sorbet
Red wine balsamic strawberries, strawberry curd, shortcake, egg white
Cheese tasting, Shiraz paste, condiments

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	Just Peppermint	Relax Blend
Earl Grey	Organic Chai	White Jasmine
French Earl Grey	Organic Sencha	Lemongrass and Ginger
Orange Pekoe	Chamomile	Pumping Pomegranate

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Plant Based Lunch Menu

Two course experience \$69 per person

Three course experience \$79 per person

10% surcharge on public holidays

entrée

Coal roasted beetroot tartare, sorrel oil, sauce romesco

Roasted swede, fennel

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

main

Cauliflower, burnt butter roasted pumpkin, smoked pecans, orange and clove

BBQ baby cos, kipflers, greens and grapes, Semillon mustard sauce

Seeds, buttermilk, salt baked carrots, berry Barbera jus

additions \$7

Leaf salad, house pickles

Duck fat potatoes, confit garlic

Green beans, shallot vinegar dressing

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dessert

Milk & Honey- milk ice, crème fraiche, Little Hill Farm honeycomb
Belgian dark chocolate, Muscat pears, pear sorbet
Red wine balsamic strawberries, strawberry curd, shortcake, egg white
Cheese tasting, Shiraz paste, condiments

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
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