

# The Botanic

FOOD  
MENU

Legend: (GF) Gluten-free (V) Vegan

## VEGAN

**Marinated Sicilian Olives (GF) / \$8**  
**Charred Eggplant (GF) / \$18**  
Tahini, chickpeas, chermoula, soft herbs  
**Kale Salad, Seeds & Grains / \$16**  
Golden raisins, nuts, shallots, capers, pomegranate  
**Guacamole / \$14**  
Pico de gallo, charred corn,  
pickled jalapeno, tostada  
**Pressed Tofu / \$16**  
Sichuan dressing, grilled king brown mushrooms,  
cashew nuts  
**Red Curry (GF) / \$23**  
Coconut & turmeric rice, local spices & vegetables

## FISH

**Oysters (GF) / Market Price**  
Ginger flower mignonette & lemon  
**Taramasalata / \$12**  
Roe, flatbread, gremolata, chives  
**Grilled Squid (GF) / \$22**  
Inked rice, sea herbs, dried tomato, chili  
**Blue Fin Tuna Ceviche (GF) / \$18**  
Avocado, citrus pepper ponzu, seaweed oil  
**Whole Roasted Market Fish / Market Price**  
Young mango & papaya salad, charred lime

## VEGETARIAN

**Free Range Scotch Egg / \$15**  
Falafel, tabouli, yogurt, lemon & cucumber  
**Burrata (GF) / \$22**  
Butternut pumpkin, balsamic & plum glaze,  
rocket, olive oil, grilled bread  
**Organic Carrots (GF) / \$18**  
Orange, macadamia, stracciatella,  
house pickles, treviso  
**Gnocchi / \$25**  
Parmesan, asparagus & peas, preserved lemon,  
ricotta, fennel pollen  
**Grilled Haloumi (GF) / \$22**  
Heirloom tomato, sumac, watermelon,  
pomegranate molasses

## MEATS

**Caramelised Organic Bungalow Pork Belly / \$23**  
Chorizo, cuttlefish, apple, togarashi  
**Smoked Sambal Wagyu Brisket / \$39**  
Caramelised shallot, horseradish, roasted padron  
**Grilled Cape Grim Pasture-Fed Sirloin  
220 g (GF) / \$42**  
Roasted onion, slow cooked tomato, chimichurri  
**Harissa Spiced Spatchcock (GF) / \$29**  
Labneh, smokey eggplant, garlic chives,  
burnt lemon, verde  
**Slow Cooked Lamb Shoulder (GF) / \$32**  
Green olive & chili tapenade, mint yogurt,  
buckwheat & jicama

**EXTRAS** Pita (GF) / \$4 Sweet Potato Fries / \$9 Sour dough / \$2 Flat Bread / \$4 Rice / \$3

## DESSERT

**Cheese Selection**  
2 types — \$16 / 3 types — \$23 / 4 types — \$29  
**Ginger Flower Panacotta (GF) / \$12**  
Charred orange, lemongrass, botanics  
**Chendol Pavlova (GF)(V) / \$12**  
Coconut, jackfruit granita, mango,  
salted palm sugar

**House Sorbets or Ice Cream (GF)(V) / \$8**  
**Warm Chocolate / \$14**  
Sustainable coffee, pedro ximenez,  
cocoa nibs  
**Baklava / \$14**  
Organic leatherwood honey parfait, filo,  
yogurt, pistachio, strawberries

Please note that a 10% service charge and 7% GST  
will be added to your final bill