

The Botanic

FOOD
MENU

VEGAN

Baked celeriac, whipped tofu, roasted yeast, tonburi (GF) \$22

Hispi Cabbage, cashew, pickled mustard seeds, nori oil (GF) \$18

Smoked eggplant, black bean sauce, coconut, curry leaf \$20

Preserved tomato, macadamia, flaxseed, rooftop herbs (GF) \$22

FISH

Grilled local sea bass, giant clams, kale salad, bonito vinegar (GF) \$32

Squid, fennel, ink rice, preserved lemon \$28

BBQ octopus, bamboo barigoule, nduja, radish, olive (GF) \$34

Whole roasted market fish, tamarind, candle nut and market greens (GF) \$MP

VEGETARIAN

Hay dairies goat's milk, green pea pesto, chickpeas, zucchini (GF) \$26

Maitake mushroom, potato doughnut, parmesan, mushroom XO \$24

Ricotta dumplings, pomelo, pickled pumpkin, pumpkin seed miso \$25

Beetroot cooked in stout and caraway, kefir, radicchio, dried raspberry \$22

MEATS

Boned and stuffed quail, walnut honey, apple, labneh, endive (GF) \$36

Wagyu brisket, shallot, horseradish, buckwheat porridge, egg yolk (GF) \$38

Australian striploin, broccoli, mustard, burnt lime (GF) \$36

Organic bungalow pork, asparagus, sea succulents, potatoes cooked in mussel butter \$34

DESSERT

Ginger Flower Pannacotta, charred orange, lemon grass, botanics (GF) \$12

Soft meringue, honey mango, passion fruit (GF)(V) \$12

Warm Chocolate, sustainable coffee, Pedro ximenez ice cream \$14

Banana ice cream, peanuts, lemongrass \$9

Cacao & Chia seed Brownie, coconut and lime sorbet, banana, peanuts (GF)(V) \$12

Selection of cheese and vegan cheese
2 types - \$16 / 3 types - \$23 / 4 types - \$29