

## Snacks

**Marinated Sicilian olives** \$8

**Botanic plate** – *grilled tofu, quinoa tabbouleh, smoked eggplant, cassava, sauerkraut, pickles, tahini* \$22

**Oysters, ginger flower, lemon** \$(Market price)

**Cooked and raw market seafood, seasonal accoutrements** \$(Market price)

**Burrata, pickles, salsa verde, sourdough** \$22

**Prawn in coconut and curry butter, milk bun** \$15 (3 pcs)

**Taramasalata, pita bread, crudités** \$14

**Hummus, sesame, chili** \$14

**Grilled Padron peppers** \$12

**Tin of Ortiz anchovy's, pita, lemon** \$26

**Fermented flatbread, nduja, radish, prawn butter** \$16

**Lamb ribs, black garlic, grains** \$18

**Green leaves, sherry vinegar, smoked evoo** \$8

**Sweet potato fries, chipotle.** \$8

## FEED ME MENU

58++

**Marinated Sicilian olives**

**Oysters, ginger flower, lemon**

**Fermented flatbread, nduja, radish, prawn butter**

**Preserved tomato, macadamia, dried olive, rooftop herbs**

**Beetroot cooked in stout and caraway, kefir, radicchio, dried raspberry**

**Squid, fennel, ink rice, preserved lemon**

**Australian striploin, broccoli, mustard, burnt lime**

**Green leaves, sherry vinegar, smoked olive oil**

**Frozen brown rice and miso amazake, mandarin, raw cocoa, lavender sorrel**

**Canelé, pedro ximénez caramel**

**Cocoa and chia seed brownie**

***The Botanic proudly returns to the roots of nature, marking the evolution in dining as it takes guests on a journey to discover food and drink that not only satiates the palate but also nourishes the soul.***

***The Botanic was driven by our desire to a more socially conscious approach towards healthy dining style with unpretentious friendly service and garden city ambience.***

***Our menu is an expression of terroir which celebrates organic, free range and nature concern produce from few selected regions. Eat well!***

***Your diet is a bank account. Good food choices are good investments.” – Bethenny Frankel***