

The Botanic

LUNCH MENU

\$24 ++

The botanic bowl (GF) with brown rice raw marinated tuna avocado pickles
seaweed tofu free range egg

Falafel with chickpea fritter yogurt taboulli lemon (vegan option available)

Barramundi (GF) with inked rice gremolatta sea herbs

Grilled flat iron steak (GF) with slow cooked tomatoes chimichurri roasted shallots + \$16

Gnocchi (V) with ricotta preserved lemon fennel pollen asparagus & sugar snaps

Brisket Burger with chipotle pickled cucumber slaw fries

Red curry (V) with coconut & tamarind rice local vegetables & spices

Sides:

Young Mango & Papaya Salad

Fries

Kale salad (V)

Guacamole (V) with tostada

Flat bread with gremolata

Grilled Pita (GF)