



BRUNCH

(9:30am to 11:30am Saturday & Sundays only)

Sliced Seasonal Fruit Plate & Natural Yoghurt	11
Granola, Mixed berry Compot & Natural Yoghurt	13
Toast & Preserves (<i>2 Slices</i>)	8
Croissant & Preserves	8
Croissant, Leg Ham, Vintage Cheddar & Tomato	11
Dill Citrus Cured Salmon, Seeded crostini, cream cheese, cucumber & beetroot	22
Smashed Avocado, Cherry Tomato, Kale & Poached Eggs (v)	23
Crispy Hen Egg, Grilled Bacon & Sauté Mushrooms	22
French Brioche Toast <i>Glazed banana & Berry Compot</i>	20
Two Eggs Your Way <i>Poached, Scrambled, Fried & Toast (v)</i>	15
Grilled Salmon Fillet, Pickled Cucumber, Harissa Yoghurt & Coriander	25
Spicy Tomato Shakshuka, Free Range Eggs, Fresh Coriander	22
Eggs Benedict with Dill Citrus Cured Salmon, Or Bacon, Or Kale (v)	24
Botanic Full Breakfast <i>Bacon, Tomato, Mushroom, Baked Beans, Scrambled Egg & Toast</i>	32



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Sides

Grilled Bacon	all 5
Avocado	
Cherry Tomatoes	
Kale	
Roasted Field Mushrooms	
Bake Beans	
Two Hash Browns	

Beverages

Coffee	4
espresso, macchiato, cappuccino, flat white, long black, mocha	
chai latte, hot chocolate	4.2
Tea	4
english breakfast, earl grey, Darjeeling, camomile, lemongrass & ginger, peppermint, green jasmine	



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Marinated Olives (gf,df)	8
Lemon, chili, garlic, rosemary olives	
House Spiced Nuts (gf,df)	7
Paprika, cayenne, chili nuts	
Grilled Flat Bread, Creamed Goat's Cheese (v)	9
Chili, soft herbs, Maldon flakes	
House Made Breads & Butter	4.5
Freshly Shucked Oyster (gf,df)	3.8
Natural or chili pineapple salsa	
Tempura Zucchini Flower	13
Dukkah, Milawa blue	
Botanic Cheese Plate (gf)	22
House made chutney, lavosh, fruit	

Entrée

Crispy Hen's Egg (v)	19
Polenta chips, mushroom, soft garlic cream	
Sautéed Calamari & Coriander Foam	22
Roasted red capsicum, chorizo, eschallot	
Hot Smoked Trout (gf)	23
Horseradish cream, baby beetroot, radish	
Braised Ham Hock & Pea Broth (gf, df)	19
Braised ham hock, parsley potato, pea, vegetables	
Smoked Venison Loin	21
Beetroot purée, endive, crisp apple & hazelnut salad	



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Main

Braised Beef Short Rib	34
Celeriac purée, winter vegetables, rich red wine jus	
King Salmon & Watercress (gf,df)	32
Buttered potato, fennel, cucumber, dill dressing	
Pan Roasted Chicken Ballotine (gf)	32
Mushroom duxelle, leek & thyme jus	
Roasted Barramundi Fillet & Bonito Broth	33
Bok choy, baby corn, daikon, noodle	
Open Ravioli of Roasted Pumpkin (v)	29
Meredith goat's cheese, puffed quinoa, sage cream	

Sides

Crisp Battered Chips	8
Sea salt, aioli	
Leaf Salad	8
House dressing	
Steamed Seasonal Vegetables	8



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Dessert

- Meet Me Under The Lemon Tree** (gf) 17
Orange almond cake, lemon curd, lime sorbet
- Rich Dark Chocolate Fondant** 18
Honeycomb, vanilla bean ice cream, caramel sauce
- “All About The Flowers”** 17
Almond panna cotta, nata de coco
- Botanic Cheese Plate** 22
House made chutney, lavosh, fruit
- Frangelico Affogato** (gf) 14
Homemade vanilla bean ice cream, espresso, frangelico

Ask our waiters about our vegan dessert