

# BOTANIC

DINING | BAR | LOUNGE

## STARTERS/SHARE PLATES

<b>Garlic butter &amp; mozzarella pizza</b> (gfo)			\$12.50
<b>Add</b> bacon			\$4.00
<b>Baked half shell scallops</b> (5) w garlic butter & parmesan crumb			\$25.90
<b>Chicken satay skewers</b> (3) w pickled cucumber & peanut dipping sauce (gf)			\$18.00
<b>½kg honey sriracha chicken wings</b> w ranch dressing & celery sticks (gf)			\$18.50
<b>Prawn hot pot</b> (5) w sautéed onion & chilli tossed through fresh spring onion & garlic butter w toasted sourdough (gfo)			\$17.50
<b>Oysters Natural</b>	½ doz	\$25.00	doz \$35.00
<b>Oysters Kilpatrick</b>	½ doz	\$28.00	doz \$38.00
<b>Szechuan pepper calamari</b> w rocket, pickled shallots & saffron aioli (gf)			\$15.00
<b>Australian blue mussel pot</b> w sautéed onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (gfo)			\$23.00

## SALADS

<b>Thai beef &amp; crispy noodle salad</b> w wombok, red cabbage, chilli, ginger, coriander, mint, fried shallots & peanuts w Thai style dressing (gfo)			\$22.00
<b>Roasted pumpkin &amp; quinoa salad</b> , mesclun, fetta, pomegranate, pine nuts w balsamic vinaigrette (gf, vegetarian + vegan option)			\$20.00
<b>Caesar salad</b> cos lettuce, grilled bacon, soft egg, croutons & shaved parmesan tossed through a creamy Caesar dressing (gfo)			\$20.00
<b>Add</b>			
• Grilled chicken (gf)			\$8.00
• Salt & pepper calamari (gf)			\$8.00
• Garlic butter prawns (5) (gf)			\$9.00

## MAINS

<b>Australian barramundi &amp; prawns</b> in a white wine sauce over smashed chat potatoes w baby beans & crispy capers (gf)			\$36.50
<b>Chorizo &amp; cream cheese stuffed chicken breast</b> w pumpkin puree, seasonal greens & red wine jus (gf)			\$32.00
<b>Sticky pineapple glazed pork belly</b> w coconut rice, Asian vegetables & grilled pineapple			\$32.00
<b>300g Parmesan &amp; sage crumbed pork cutlet</b> on sweet potato puree w an apple, rocket, chilli & fennel slaw & tomato chutney			\$34.00
<b>Crispy skinned Atlantic salmon</b> on creamy spinach & tomato orzo, pickled radish & watercress salad, finished w a mustard & dill sauce			\$36.00
<b>Creamy red lentil &amp; chickpea dahl</b> w coconut rice & grilled naan (gfo) (vegan)			\$20.00
<b>Australian blue mussel pot</b> w sautéed onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (gfo)			\$32.00

## SHARES

<b>Seafood platter for 2</b> w fresh ocean king prawns (250g), natural oysters (6), fresh whole sand crab, ½ shell garlic butter scallops (4), petite mussel pot w capsicum coulis, s&p calamari, beer battered barramundi (2), crumbed prawn cutlets (4), chips, garden salad, seasonal fruit, tartare, seafood sauce & fresh lemon			\$110.00
---	--	--	----------

## PASTAS

<b>Seafood marinara</b> w sautéed prawns, scallops, calamari & blue mussels, creamy napoli sauce, linguine w rocket (gfo)			\$32.00
<b>House made bolognese</b> w linguine & shaved parmesan (gfo)			\$22.50
<b>Linguine boscaiola</b> a classic Tuscan sauce made w smokey bacon, mushrooms, tomatoes, shallots & cream w shaved parmesan (gfo)			\$25.00
<b>Add</b>			
• Grilled chicken (gf)			\$8.00
• Garlic butter prawns (5) (gf)			\$9.00
<b>Creamy garlic prawn pasta</b> sautéed prawns in a rich garlic & onion cream sauce tossed through linguine, finished w fresh spring onions (gfo)			\$29.00

Skip the queue & order your meals & drinks from your table disc

(v) vegetarian (gf) gluten free (gfo) gluten free option on request  
We are not a gluten free venue; while we take all care when preparing food, however gluten is used extensively in all catering areas.

## SCHNITZELS

<b>300g crumbed chicken schnitzel</b> w choice of any two – chips, salad, buttered mash or seasonal vegetables w choice of mushroom, garlic, peppercorn, Diane, hollandaise or gravy pot			\$26.00
<b>Chicken parmigiana</b> chicken breast schnitzel w napoli sauce, double smoked ham & mozzarella w chips & salad or vegetables			\$28.00
<b>Aussie schnitzel</b> chicken breast schnitzel w napoli sauce, bacon, avocado, mozzarella & hollandaise sauce w chips & salad or vegetables			\$30.00

## FROM THE GRILL

• 300g <b>Rib fillet</b>			\$39.00
• 250g <b>Sirloin</b>			\$28.00
• 200g <b>Eye fillet</b>			\$43.00
• 400g <b>Wagyu rump 4+ MB</b>			\$48.00

Complimentary sauce pot: Mushroom, Creamy Garlic, Green Peppercorn, Diane, Hollandaise, House Gravy, Aioli

Additional sauce pot ea \$3.00

### Accompanied by a choice of any two sides

- Chips
- Buttered mash potato (gf)
- Steamed seasonal vegetables (gf)
- House salad (gf)

### Toppers

• Beer battered onion rings (8)			\$7.00
• Garlic butter prawns (5) (gf)			\$9.00
• Salt & pepper calamari (gf)			\$8.00

## PIZZAS

(All pizzas have a complimentary GF base option)

<b>Prawn &amp; chorizo</b> w mozzarella, napoli sauce, red onion & rocket w a sweet chilli swirl			\$26.00
<b>Chicken, bacon &amp; avocado</b> w mozzarella, napoli sauce & hollandaise drizzle			\$24.00
<b>Pork belly</b> w napoli sauce, mozzarella, caramelised pear & prosciutto w blue cheese sauce			\$26.00
<b>Maple pumpkin</b> , napoli sauce, roasted capsicum, red onion, zucchini, mozzarella, aioli & spinach (v)			\$22.00

## CLUB FAVOURITES

<b>Beer battered barramundi</b> w chips, side salad, ranch dressing, fresh lemon & tartare	regular	\$19.50	
	large	\$25.00	
<b>Classic Club roast of the moment</b> w roasted root vegetables, peas, carrot & broccoli bake w house gravy (gf)	regular	\$17.00	
	large	\$20.00	
<b>Add an entrée soup</b> to your roast		\$5.00	
<b>Bangers &amp; mash</b> thick pork sausages (3) w buttered mash, house gravy & peas (gf)		\$22.00	
<b>Chicken &amp; leek pot pie</b> w choice of any two – creamy buttered mash, seasonal vegetables, chips or house salad		\$19.50	
<b>Mild vegetable korma</b> w coconut rice, fruit chutney, grilled naan & fresh coriander (gfo) (v)		\$20.00	
<b>Add</b>			
• Grilled chicken (gf)			\$8.00
• Garlic butter prawns (5) (gf)			\$9.00

## THE LITTLE ONES Under 12 only

All kids' meals come w soft drink & vanilla ice cream w strawberry, chocolate or caramel topping

<b>Botanic battered fish</b> w chips & tomato sauce (gfo)		\$12.50
<b>Tempura dino nuggets</b> (5) w chips & tomato sauce		\$12.50
<b>Kids roast of the moment</b> w baked seasonal vegetables & house gravy (gf)		\$12.50
<b>Panko squid rings</b> (3) w chips & tomato sauce		\$12.50

## DESSERTS

<b>Coconut panna cotta</b> w mango coulis, toasted coconut chips & an almond tuile (vegan) (gf)		\$10.00
<b>Choc chip share skillet cookie</b> w vanilla ice cream, chocolate & caramel sauce		\$15.00
<b>Sticky date pudding</b> in butterscotch sauce w vanilla ice cream		\$12.50
<b>Mega ice cream sundae</b> w vanilla & strawberry ice cream, chocolate sauce, marshmallows, sprinkles, waffle wafers & a cherry on top! (gfo)		\$15.00

Available @ Botanic Bar

Barista created coffee | Selection of teas | Decadent hot chocolate