

The Botanic

LUNCH MENU 24
LUNCH SET MENU 33
with a glass of house wine or cold pressed juice

Baked pumpkin salad (VG)

kale, pearl cous cous, pomegranate, house pickles

House made ricotta (GF, V)

heirloom tomatoes, whipped chickpeas, dried olive

Spaghetti (V)

mint, zucchini, pangritata

Baked market fish

sauce gribiche, roast peppers

Braised organic pork

chye xim, ponzu

Buttermilk fried chicken burger

chipotle, slaw, brioche bun

Grilled Australian grass-fed beef 180 g (GF) +8

olive, mustard, brocollini

Sides

Roast baby potatoes

Sweet potato fries

Market greens (GF, V)

Smokey Hummus, grilled pita (GF, V)

Mixed leaf salad, citrus dressing (GF, V)

Desserts are available +8

Please check with your waiter what the dessert of the day is

Please note that a 10% service charge and 7 % GST will be added to your final bill