

SHARE

WARM OLIVES | \$9
gf vg

TOASTED SOURDOUGH | \$8
with smoked butter v

TRUFFLE ARANCHINI | \$14
truffle mayo, parmesan v

SPICED SWEETCORN FRITTERS | \$16
with chimichurri gf, vg

ROASTED CAPSICUM HUMMUS | \$13
chargrilled capsicum salsa,
dukkah, toasted pita gfa, vg

CRISPY CALAMARI | \$16
lettuce, lemon, garlic aioli gf, df

SAGANAKI | \$17
honey lemon dressing, thyme,
dukkha v
add pita \$4

BUTTERMILK CHICKEN TACOS | \$16
slaw, corn salsa, coriander,
chimichurri gfa

BATTERED FISH TACOS | \$16
salad, carrot, fennel,
chipotle mayo df

GRAZING PLATTER | \$30
salami, prosciutto, olives, hummus,
pickles & crackers
add brie or cheddar \$4

Botany

CAFE - RESTAURANT - BAR

MAINS

PERONI BATTERED FISH & CHIPS | \$26
salad, homemade tartare, lemon df

CHICKEN CORDON BLEU | \$27
smoked ham, swiss cheese,
creamy mushroom sauce

SLOW COOKED LAMB & POLENTA | \$30
8hr slow cooked lamb, creamy polenta,
spring veg gf

MARKET FISH | \$36
pan-fried fish served on a bed of veg

TRUFFLE MUSHROOM RISOTTO | \$28
truffle, leek, shitake/oyster/button
mushrooms vg, df, gf
add cheese vga \$3

250G TRI-TIP STEAK | \$38
garlic mash potatoes, pan-fried
vegetables, roasted mushrooms,
red wine & shallot jus gf

SUPER FOOD BOWL | \$25
avocado, artichoke, tomato, corn, onion,
cucumber & carrots gf, df, gf
add chicken or halloumi \$5

CHEFS SPECIAL |
ask our staff about todays special dish

FOR 2

HARISSA SPICED LAMB SHOULDER | \$75
12-hour slow cooked lamb shoulder
with a side of green beans and
baked potatoes in garlic butter gf

SIDES

GARDEN SALAD | \$10
lettuce, cherry tomatoes, red onion,
cucumber vg, gf, df

BAKED POTATOES | \$11
with green beans & garlic butter v, gf

SEA SALT CHIPS | \$9
with aioli v

SWEET POTATO CHIPS | \$10
moroccan spiced, spicy mayo v, df

SWEETS

MOLTEN CHOCOLATE LAVA CAKE | \$14
with ice cream & raspberry coulis

BLACK FOREST TIRAMISU | \$12
with mascaraed cherries

ESPRESSO CAFE BRULEE | \$12
with kuhl-cher roasted espresso gf

VEGAN COCONUT PANACOTTA | \$10
berries, passionfruit coulis vg, df

AFFOGATO | \$10
espresso, vanilla bean gelato, biscotti
add liqueur (Frangelico,
Amaretto, Tia Maria) \$8