









**BOTANICA**  
CUISINE BY DAG DEMARKOW & CO.







**SHARED STARTERS**

 <b>House Bread</b> , dukkah, local olive oil, sticky balsamic vinegar	\$ 6
 <b>Garlic bread</b> , parmesan	\$ 8
☆ <b>Three Dips</b> (for two), charred bread	\$14
☆ <b>Tasting Platter</b> (for two) chef's selection	\$32

**ENTRÉES**

 <b>Angel Hair Pasta</b> , zucchini, cherry tomato, olive oil, garlic, basil, radish, parmesan	E\$17 / M\$26
☆ <b>Blue Mussels</b> , tomato, red wine, chorizo, basil, charred bread	E\$19 / M\$32
 <b>Squid</b> , salt, pepper, chilli, lemon, parsley, rocket salad, aioli	E\$16 / M\$30
 <b>Pork Belly</b> , apple purée, pickles, watercress, honey carrots	E\$18 / M\$36
<b>Smoked Salmon</b> , potato cake, horse radish cream, lemon, watercress	\$21
 <b>Figs</b> , prosciutto, blue cheese, balsamic, rocket	\$18

**MAINS**

 <b>200gr Grain Fed Eye Fillet</b> , potato puree, spinach, mustard crumble, jus	\$39
 <b>250gr Scotch Steak</b> , charred onion, broccolini, boulangère potato, pepper sauce	\$37
 <b>Confit Duck</b> , vanilla mash, endive, orange, watercress, jus	\$34
 <b>Chicken Supreme</b> , polenta bar, charred corn & tomato, water cress, jus	\$34
 <b>200gr Murray Cod</b> , asparagus, boulangère potato, confit tomato, lemon beurre blanc	\$38
 <b>Lamb Rump</b> , polenta bar, ratatouille, olive, spinach, jus	\$37



= Vegetarian



= Gluten Free













= Can be made Gluten free












*All menus are subject to change based on seasonality and availability*

*The menu is easily adaptable to accommodate most special dietary requirements, however we do ask for advanced notice.*

## SIDES

 	Mixed garden salad, house dressing	\$ 9.50
 	Rocket, pear, parmesan, pine nuts, balsamic dressing	\$ 9.50
	Duck fat potatoes, aioli	\$10.00
 	Market vegetables, lemon herb butter	\$ 9.50
 	Green beans, almond, garlic	\$ 9.50
	Shoestring fries	\$ 7.00

## DESSERTS

 	<b>Vanilla Bean Panna Cotta</b> , berries, balsamic	\$13.00
 	<b>Lemon Curd Tart</b> , cream, candied almonds	\$14.00
 	<b>Olive Oil Chocolate Mousse</b> , murray river pink salt, orange	\$14.00
	<b>Cappuccino Semifreddo</b> , cinnamon-sugar doughnuts	\$14.00
 	<b>Peach &amp; Ginger Sorbet</b> , butterscotch foam, grilled peach, berries, almonds	\$13.00
	<b>Affogato</b> : vanilla ice cream, espresso coffee, liqueur Choice of: Bailey's, Frangelico, Tia Maria, Drambuie, Kahlua, Cointreau, Amaretto, Galliano, Butterscotch	\$16.00
	<b>Three Cheese Selection</b> (for two), fruit paste, nuts, fruit, crackers	\$32.00



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