

## Welcome to Botanic Gardens Restaurant

Throughout winter, spring, summer and autumn you will see our menus change to reflect seasonally available produce.

We love to use quality ingredients sourced locally, ethically and sustainably from across Australia. So now you know a little more about us, work your way through the menu and immerse yourself in this season's freshest produce.

## Celebrate Mother's Day

Botanic Gardens Restaurant would love to help you treat Mum to breakfast or lunch amongst the picturesque Royal Botanic Gardens.

While looking out on the beautiful gardens, Mum can enjoy a complimentary glass of champagne on us!

Book a Mother's Day one course breakfast at the Botanic Gardens Restaurant for \$30.00 per adult and \$15 per child (under 12).

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Book a Mother's Day three course lunch at the Botanic Gardens Restaurant for \$95.00 per adult and \$55 per child (under 18) or \$30 per child (under 12).

**To book, phone:** 1300 550 419  
**or email:** [enquiries@botanicrestaurant.com.au](mailto:enquiries@botanicrestaurant.com.au)

# Lunch

<b>Marinated Olives &amp; House Spiced Nuts</b> Lemon, Chili, Garlic, Rosemary Olives Paprika, Cayenne, Chili Nuts	14
<b>House Made Breads &amp; Butter</b>	4.5
<b>Freshly Shucked Oysters</b> Natural or Kilpatrick	3.8
<b>Amuse-Bouche</b> <i>Daily Special</i>	15
<b>Botanic Cheese Plate</b> Poached Pear, Lavosh, Grapes	22
<b>Root Vegetable Crisps (v)</b> Beetroot, Carrot, Sweet Potato, Pumpkin, Herb Salt	9

## Entrée

<b>Squid Ink Pappardelle Pasta</b> Roasted Prawn, Saffron Butter, Confit Garlic	23
<b>Gippsland Beef Tenderloin Tartare</b> Eschallot, Caper, Cornichon, Egg, Spice	21
<b>Gin &amp; Beetroot Cured Trout</b> Pickled Dutch Carrot, Horseradish, Juniper Salt, Benito Jelly	23
<b>Smoked Duck Breast Salad</b> Witlof, Endive, Puffed Wild Rice, Celery & Thyme Dressing	22
<b>Glazed Black Fig, Heirloom Tomato (v)</b> Truffle Baked Ricotta, Pomegranate, Oregano	20

# Lunch

## Main

<b>Tasting of Lamb</b>	33
Smoked Sweet Potato, Samphire, Hazelnut Salad	
<b>Seared Tuna Loin, Caponata Vegetables</b>	32
Balsamic & Basil Pesto	
<b>Confit Beef Skirt, Parsnip, Baby Turnip</b>	32
Spinach, Dutch Carrot	
<b>Market Fish, Thai Red Watermelon Curry</b>	31
Fragrant Rice	
<b>Pan Fried Potato Gnocchi, Wild Mushroom, Sage</b>	29
Dehydrated Duxelle, Roasted Eschallot, Parmesan	

## Sides

<b>Crisp Battered Chips</b>	8
Sea Salt, Aioli	
<b>Leaf Salad</b>	8
House Dressing	
<b>Steamed Seasonal Vegetables</b>	8
Herb Butter	

# Lunch

## Dessert

<b>Tonka Bean Brûlée &amp; Compressed Pear</b>	17
Espresso Hazelnut Oil, Macadamia	
<b>Rich Dark Chocolate Fondant</b>	17
Butterscotch & Vanilla Bean Ice-cream	
<b>Afternoon Tea</b>	16
Earl Grey Ice-cream, Lemon Myrtle Sponge, Strawberry Shortbread, Blackberry Sauce	
<b>Botanic Cheese Plate</b>	22
Poached Pear, Lavosh, Grapes	