

Welcome to Botanica.

We are a elegant yet casual small plate restaurant serving Pan-Asian inspired cuisine alongside a variety of vegan and vegetarian dishes in a 'as and when' style to your table so all you need to do is sit back relax and let us do the rest.

SMALL PLATES

GORDOLA OLIVES (GF) (Ve)	5
SALT & CHILLI CRISPY KALE (V) (Ve) (GF)	5
TEMPURA KING PRAWNS (GF) Chipotle mayo, sesame seeds	10
LEMONGRASS & KAFFIR LIME LEAF CHICKEN SKEWERS (GF) 9 Satay sauce	9
MARINATED TOFU SKEWERS (V) (Ve) (GF) Sweet citrus glaze	8
CHILLI & GARLIC CALAMARI (GF) Lemon & lime caramel	9
MONKFISH & CHORIZO (GF) Chilli hollandaise, pickled shallots, toasted sesame	11
CHINESE STYLE PORK BELLY Sour apple gel, gingerbread, parma ham	9
MINI LOBSTER TACOS Dill & lime emulsion, cabbage, gem lettuce	10
CRISPY SHREDDED STICKY BEEF (GF) Asian slaw, roasted caramelised cashews	10
KING SCALLOPS (GF) Cauliflower purée, parma ham crisp	11
BEEF SHORT RIB Sticky soy glaze, crispy onions, chilli, scallions	10
SALT & CHILLI CAULIFLOWER (V) (Ve) (GF) Satay sauce, sweet chilli	7.5
TEMPURA VEGETABLES (V) (Ve) (GF) Sweet chilli	7.5
TUNA TATAKI (GF) Wasabi, pickled ginger, toasted sesame	11
TEMPURA SOFT SHELL CRAB (GF) Ponzo dipping sauce	12

BAO BUNS

KOREAN BUTTERMILK CHICKEN Honey, ginger & lime glaze	8
SALT & CHILLI PORK BELLY Soy glaze	8
TOFU (V) (Ve) Sweet chilli	7
TEMPURA SOFT SHELL CRAB Chilli mayonnaise	9

RAW BAR

OYSTERS (GF) Mignonette sauce, lemon wedges, tabasco	
3 OYSTERS	9
6 OYSTERS	18
TUNA & SALMON SASHIMI BOWL (GF) 4 slices of each, wasabi, pickled ginger	12
TUNA TARTARE Shrimp crackers, avocado salad	10
SALMON TARTARE Shrimp crackers, avocado salad	10

LARGER PLATES

PAN FRIED CURRIED COD Tempura king prawns, Israeli cous cous, sunblush tomatoes, olives, pomegranate seeds, onions, garlic, dill, crispy kale, citrus dressing	19
MAC ATTACK Two prime beef burger patties, smoked streaky, monterey jack, baby gem, pickles, mac sauce	12
SPICED CONFIT DUCK LEG (GF) Port braised lentils, sweet potato, pickled plums, plum sauce	16
ROAST PORK BELLY CURRY Poached & char grilled pineapple, charred corn, crispy onions, sweet massam curry sauce	17
ROASTED SWEET POTATO CURRY (V) (Ve) Poached & char grilled pineapple, charred corn, crispy onions, sweet massam curry sauce	14
MARINATED CHICKEN ON LEBANESE FLATBREAD Marinated chicken skewers, shredded gem, slaw mix, pickled shallots, curried mayo	14.5
HALLOUMI & ROASTED PEPPER ON LEBANESE FLATBREAD (V) Shredded gem, slaw mix, pickled shallots, curried mayo	12.5
CHAR SUI HONEY GLAZED MONKFISH (GF) Wilted pak choi, pineapple salsa, pickled cucumber	18
8 HOUR BRAISED SHORT RIB (GF) Full bone, truffle mash, tenderstem broccoli, beef jus	26

SIDES

Tenderstem broccoli, toasted almonds (V) (Ve) (GF)	4
Pak choi, chilli & garlic butter (V) (GF)	3
Asparagus, chilli hollandaise (V) (GF)	4
Coconut sticky rice (V) (Ve)	3.5
Port braised lentils (V) (Ve) (GF)	3.5
Israeli cous cous (V) (Ve)	4
Lobster mac & cheese	9
Truffle mash (V) (GF)	5
French fries (V) (Ve) (GF)	3.5
Loaded cheese & bacon 'dirty' french fries (GF)	5
Cajun spiced french fries (V) (Ve) (GF)	4.5
Salt & chilli seasoned french fries (V) (Ve) (GF)	4.5
Truffle oil & parmesan french fries (V) (Ve) (GF)	5

