

Bites

Burnt Honey Cakes & Pastries

Daily Selection See Display Cabinet For Selection & Pricing.

Cheese & Tomato Toastie \$10

Ham & Cheese Toastie \$12

Toasted Sourdough \$16

With Whipped Fetta, Heirloom Tomatoes, Balsamic Vinaigrette.



Shhmoakesy's Pies \$16

With Garden Salad & Smokey Tomato Relish please ask for daily selections – (G.F option available)

Salad

Roast Pumpkin, Feta & Cranberry \$18

with Toasted Sunflower & Pepita Seeds, Honey, Cardamom Labneh, Balsamic Glaze (G.F)

Classic Greek Salad \$18

With Marinated Olives & Fetta (G.F)

Grazing

Marinated Olives With Warm Sourdough \$18

Cheese Plate \$35

2 Cheeses, Seasonal Fruits, Quince Paste, Honeycomb Lavosh.

Bar Botanica

COCKTAILS · BITES · PLANTS



Grazing Cont'

Charcuterie Board \$55

Cheeses, Cured Meats, Beetroot Gin Relish, Quince Paste, Honeycomb Dried Fruits, Olives, Pickles, Lavosh.

Burrata Plate \$55

With Toasted Sourdough, Prosciutto, Pickles & Marinated Olives.

(G.F Options Available on all Grazing)



Affogato \$10

Add
Mr Black \$10
Raspberry Liquor \$10
Lemon Myrtle Liquer \$10

Ice Cream Sorbet Trio \$16.

Baked By Botanica \$16

All Our Artisan Cakes Are Served With Vanilla Bean Ice Cream & A Selection Of Seasonal Mixed Berries.

Mr Black Espresso Brownie

Rich & Fudgey Chocolate Brownie With The Added Decadence Of Mr Blacks Espresso Martini.

Lemon Myrtle Curd Cake

A Botanical & Boozy Twist On A Classic.
This Lemon Curd Cake Is Flavoured With Locally Grown
Lemon Myrtle & Moores Lemon Myrtle Liqueur.

15% Public Holiday Surcharge. 10% Surcharge on Sundays. All bank card transactions incur bank surcharges on your purchase.



