



DRINKS

WINE BY THE GLASS

Morgan's Bay Sparkling Cuvee | *South Eastern Australia*

Meraki Prosecco | *Victoria*

Harper Park Chardonnay | *Australia*

Squealing Pig Sauvignon Blanc | *Marlborough, NZ*

Excuse My French Rose | *Languedoc, France*

SPRITZERS & COCKTAILS

Aperol Spritz

Aperol, Orange, Prosecco, Soda

Whiskey Apple

Tennessee Fire, Fresh Pressed Green Apple

Mojito

Pampero Blanco, Lime, Mint, Soda

Kiss & Rum

Pampero Blanco, Fresh Pineapple Lime, Mint, Soda

Cucumber Cooler

Tanqueray, Elderflower, House Cucumber Syrup, Soda

WAP

Ketel One Vodka, Chambord, Cranberry Lime

Mimosa's

SELECTED TAP BEER

MOCKTAILS

Pineapple, Lychee, Passionfruit & Raspberry

**ALL OTHER NON ALCOHOLIC
OPTIONS AVAILABLE**



THE BOTANICAL



BOTTOMLESS LUNCH

APPETIZER

AVOCADO SALSA

with Smoked Tomato, Lemon Oil, House Made Taro Crisps
(VE/GF/DF)

ENTREE

PROSCIUTTO

with Persimonn, Toasted Schiacciata, Vanella Fresh
Mozzarella, Fig Vincotto (NF,V*)

PUMPKIN & PARMESAN ARANCINI

with Tomato Sugo (V/NF)

MAIN

PESTO CHICKEN SKEWERS (GF)

with Garlic & Herb Ciabatta (V)

SIDES

PANZANELLA SALAD

with Roast Peppers, Tomato, Spanish Onion, Croutons
(NF/DF/VE)

DESSERT

BELGIAN WAFFLES

Served with Berries, Maple Berry Compote & Vanilla Gelato

VE = VEGAN

V = VEGETARIAN

GF = GLUTEN FREE

NF = NUT FREE

DF = DAIRY FREE

* = ON REQUEST



THE BOTANICAL