



# DRINKS

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## 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, Passionfruit, 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

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## APPETIZER

### AVOCADO SALSA

with Roasted Sesame, Chilli Salt, House Made Taro Crisps  
(VE/GF)

## ENTREE

### KATSU PRAWN HAND ROLL

with Cabbage, Sesame Mayo, Tonkatsu Sauce

### PUMPKIN & PARMESAN ARANCINI (GF/V)

with Basil Pesto

## MAIN

### DIY TACO PLATE

Teriyaki Chicken, Shallots, Wombok Slaw,  
Tamarind Dressing, Sesame Mayo (GFR\*/DF)

## SIDES

### NASI GORENG FRIES

with Sriracha (GFR\*/DF)

## DESSERT

CHURROS with Cinnamon, Salted Caramel (NF/V)

VE = VEGAN

V = VEGETARIAN

GF = GLUTEN FREE

NF = NUT FREE

DF = DAIRY FREE

R\* = ON REQUEST



# THE BOTANICAL