

FESTIVE SPECIAL

CHRISTMAS

Lunch and Dinner Menu

**4 COURSE MEAL
\$78 PER PAX**

winter salad starter, any main, creme brûlée, cocktail

FRENCHED LAMB RACK • \$35

300gm frenched lamb racks, veal jus, asparagus, mash potato

BOTANY BEEF STEW W/ SOURDOUGH • \$28

beef shank, beef stock, herbs, sourdough toast

WINTER SALAD • \$18

quinoa, kale, orange, grilled pumpkin, pine nuts, pomegranate

EARL GREY CREME BRÛLÉE • \$15

inhouse creme brulee recipe naturally infused with earl grey tea, brown sugar, lavender topping



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COCKTAILS

Unique In-House Blends

BOTANY WINTER COCKTAIL • \$18

baileys, cocoa, chocolate flakes, cinnamon

SUNNY DAYS • \$15

rosemary, orange juice, prosecco, gin

BASIL MOJITO • \$15

basil, lime, rum, soda

ROSE GARDEN • \$18

rose tea, soda, rum, rose petals, lychee

CLASSICS • \$15

- *Gin and Tonic*
- *Whiskey*
- *Vodka*

SHOTS • \$10 PER SHOT | 12 FOR \$100

- *Vodka Lychee*
- *Tequila*

