

BOTANICA BOTTOMLESS

2 HOURS PACKAGE

GOSSIP AND
WINE



SEASONAL OFFER

Woodfired focaccia
San Daniele prosciutto
Stracciatella, burnt leek oil
Warm marinated toolunka olives

Crispy skin chicken, creoja
Bitter leaves, burnt orange dressing
Fries, rosemary salt, confit garlic aioli

DESSERT

Enhance your experience with our optional Dessert offering

Pink lady apple, Dassai sake ice cream, walnut | \$24
Warm roasted chocolate fondant, caramelised cream | \$23
Affogato vanilla gelato, fresh espresso, frangelico | \$19
Caramelised banana, bourbon, espresso | \$22



NON - ALCHOLIC

Mocktails, Soft Drinks

93

STANDARD

Wine, Beer & Cider A Rotating Selection of Our House

103

COCKTAIL

Turn the page to see our lovely selection

143

PREMIUM

Champagne and Cocktails

153



SEASONAL COCKTAILS

Hugo Spritz

St Germain, Prosecco, Soda, Mint

Lychee Martini

Vodka, Lychee, Lime, Love



Violetta

Gin, Violet Liquor, Cherry Soda, Salt



Aperol Spritz

Aperol, Prosecco, Soda, Italian style

Mimosa

Prosecco & Champagne, Orange Juice

Cocktail Of The Month

Inspired by seasonal harvests and peak freshness.



*Seasonal menu. Variations may occur based on farm availability.
Please advise your waiter of any allergies or dietary requirements;
10% surcharge applies on weekends.*