

Monday 17 August 2026

BOTANICAL HOTEL

ON ARRIVAL

Bluefin tuna toro and sobrasada hash brown
Anchovy toast, tomato, smokey butter

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APPETISER

Confit Petuna Ocean trout, tallow emulsion,
potato allumettes

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ENTREE

Smoked Humpty Doo Barramundi cannelloni, vin jaune,
Europantry Nameko mushrooms

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MAIN COURSE

Parwan Lamb loin, pressed belly, swede, lamb jus

SIDES

Mixed leaves, Europantry aged Chardonnay vinaigrette
Kipfler potatoes, smoked beef fat, puffed wild rice,
local wakame

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DESSERT

Honey and vanilla parfait, honeycomb,
white chocolate, macadamia

BEVERAGES

Vranken Demoiselle Brut NV
Botanical Hotel Clarified Bloody Mary,
Darling Distillery Vodka
Tom Collins, Darling Distillery Gin, Lemon,
StrangeLove Low Cal Soda Yuzu
2024 Tokar Estate Coldstream Vineyard Chardonnay
2024 Tokar Estate Yarra Valley Shiraz
2024 Tokar Estate Amphora Tempranillo
Mountain Goat Tasty Pale Ale / Billy The Mid
StrangeLove Sparkling & Still Mineral Water
StrangeLove Yuzu Lo-Cal Soda
Pepsi & Pepsi Max

This menu has been created by
Rabih Yanni Hotelier/Restaurateur & Blake Werner Chef



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