

BITES

'FOOT LONG' CHEESY GARLIC PIZZA BREAD - 16 / 2FT 31

Garlic, extra virgin olive oil, parmesan, mozzarella, parsley, flaky salt (v, vgo, ngo)

BOTANY CHICKEN NIBBLES - 26

Choose a sauce: (ngo)

- Buffalo hot sauce, blue cheese dip
- Smokey BBQ sauce, ranch dip

CHILLI FRIED CALAMARI - 24 / 33

Salt & chilli spice, paprika mayo, lemon (ngo)

PEA FALAFEL - 22

Smokey eggplant puree, tahini yoghurt, chilli crunch (v, vgo, ngo)

COASTAL LAMB MEATBALLS - 26

Orzo pasta, preserved lemon, hung yoghurt, fresh mint

CURED SALMON TOSTADAS - 26

Burnt apple puree, radish, jalapeno crème fraiche (ngo)

SWEET & STICKY PORK SLIDERS - (4)(8)(12) - 25 / 48 / 69

12 hour braised pork shoulder, chipotle & maple aioli, slaw

COMMONS SEAFOOD CATCH - 89

Fried calamari, cured salmon, steamed cockles, prawns Mary rose, tempura soft shell crab

COMMONS BOARD - 47

Cured Italian meats, local cheeses, preserved fruit & nuts, pickles, crackers, crostini (vo, ngo)

PIZZAS - 1FT & 2FT

+ Gluten free base 4.0 + Vegan cheese available

MARGHERITA - 29 / 55

Roma tomato, basil, buffalo mozzarella, parmesan (v, vgo)

3 LITTLE PIGS - 29 / 55

Salami, ham, chorizo, pineapple, balsamic onions

BIG RIG - 29 / 55

Beef mince, mozzarella, red onion, American cheese, burger sauce, pickles

CHEEKY BRIE - 29 / 55

Chicken, brie, cranberry sauce, mozzarella, parsley

PRAWN STAR - 29 / 55

Garlic & chilli prawns, red onion, rocket, sweet chilli aioli

At Botany Commons we take great care to avoid allergen contamination, however as this kitchen handles all allergens we cannot guarantee traces will not be present.

Please advise our staff of any allergies or dietary requirements.

VO = vegetarian option available - V = vegetarian

VGO = vegan option available - NGO = no gluten option available

SALADS

GREEN BOWL - 26

Edamame beans, roasted broccolini, peas, cucumber, fresh herbs, quinoa, green goddess dressing (v, vgo, ngo)

CAPRESE SALAD - 26

Heirloom tomatoes, basil, balsamic, buffalo mozzarella, shaved red onion (v, vgo, ngo)

CLASSIC CAESAR - 26

Cos lettuce, croutons, bacon, parmesan, anchovy, soft egg, classic Caesar dressing (vo, ngo)

POKE BOWL - 26

Sesame & nori sushi rice, edamame beans, cherry tomato, cucumber, spring onions, yuzu, soy & ginger dressing (v, vgo, ngo)

+ Add roasted chicken or Cured salmon or Grilled halloumi - 8.50

COMMONS GRILL (NGO)

ANGUS BAVETTE 250G - 39

ANGUS RUMP STEAK 400G - 44

NEW YORK CUT SIRLOIN 300G - 45

ANGUS SCOTCH FILLET 250G - 48

ANGUS TOMAHAWK 500G - 72

Served with buttered peas, bacon & garlic

- Truffle & parmesan smashed potatoes **or** truffle parmesan fries **or** truffle mash
- Your choice of sauce: Bourbon & mushroom, brandy peppercorn, truffle jus, garlic butter

Add:

Egg - 4

Onion rings - 8

Alaskan King crab leg - 15 per leg

Extra sauce - 4.5

BURGERS

+ Truffle your fries 3 + Bacon 4

CHEESEBURGER - 30

Double beef patties, cheese, iceberg, American mustard, secret sauce, bread & butter pickles, brioche bun, fries (ngo)

GOCHUJANG & KIMCHI BURGER - 30

Crispy fried chicken, honey soy mayo, onion rings, kimchi slaw, brioche bun, fries

FALAFEL BURGER - 30

House made pea falafel, smokey eggplant puree, tahini yoghurt, chilli crunch, brioche bun, fries (v, vgo)

MAINS

CHICKEN SCHNITZEL - 35

Romesco, toasted cashew, grilled broccolini, parmesan, basil

FISH AND CHIPS - 31

Beer battered market fish, fries, crushed peas, house made tartare sauce, lemon (ngo)

SOUTH ISLAND LAMB RUMP - 46

Fregola, shaved zucchini, mint, feta, toasted almonds

GRILLED SALMON NICOISE - 42

Confit potatoes, green beans, Kalamata olives, caper berries, soft egg, anchovy, peppercorn & citrus vinaigrette (ngo)

PASTA

Gluten free pasta available

SPAGHETTI VONGOLE- 30

Little neck clams, chilli, garlic, lemon, parsley

TRUFFLE, CHICKEN & MUSHROOM - 30

Roasted chicken, mushroom, bacon, truffle cream, parsley (vo)

- Choose from spaghetti or fettucine

GREEN PEA & COURGETTE RISOTTO - 30

Pea puree, lemon mascarpone, courgette (v)

SIDES

CREAMY MASH & GRAVY (V, NGO) - 14

TRUFFLE & PARMESAN SMASHED POTATOES (V, NGO) - 14

FRIES, TOMATO SAUCE (V, VGO, NGO) - 14

RANCH SLAW (V, VGO, NGO) - 14

FRESH GARDEN SALAD (V, VGO, NGO) - 14

GRILLED BROCCOLINI, GARLIC BUTTER - 14

DESSERTS

NEW YORK BAKED CHEESECAKE - 17

White chocolate & yoghurt mousse, macerated strawberries, basil

WARM CHOCOLATE BROWNIE - 17

Coffee meringue, caramel sauce, vanilla ice cream (ngo)

CRÈME BRULÉE - 17

Kiwi & passionfruit salsa, brandy snap, chantilly cream

COMMONS AFFOGATO - 14

Vanilla ice cream, double espresso, almond biscotti (v, ngo)

+ Add shot of liqueur 8.0

