

Farra Botanica



Proudly Supporting Victorian Produce

Supporting local is what we're all about.

Partnering with Drink Victorian, we're pouring a line-up of quality sips made right here in Victoria, and sourcing 90% of our food from local suppliers.

From all-female operations to small family businesses, we've handpicked some of the best local producers to showcase the freshest of ingredients.

Just the way it should be!



SIGNATURE COCKTAILS

Southbank Spicy Marg | 26.5

inspired by the vibrant riverside energy of Southbank, this cocktail is a bold twist on the classic margarita-balancing heat, citrus, and tropical sweetness

echuca chilli lime agave, orange curacao, passionfruit, lime, chilli salt

Middle Park Mule | 27

warm and aromatic, the Middle Park Mule is a bright twist on the classic mule that captures the laid-back charm of Melbourne's bayside neighbourhood

jimmy spiced rum, pear puree, lime juice, agave syrup, ginger ale

Port Melbourne Martini | 27

elegant with a playful edge, the Port Melbourne martini is a bright and fruit-forward cocktail that reflects the relaxed coastal charm of the bayside suburb

fellow vodka, lemon juice, muddled blackberries, sugar & vanilla syrup

St Kilda Sour | 27

bold, vibrant, and a little unpredictable - just like the suburb it's named after - the St Kilda Sour is a cocktail that balances spice, tartness and dark fruit complexity

echuca chilli lime agave, marionette nocino, marachino cherry, lemon, davo plum (contains walnuts)

SIGNATURE COCKTAILS

Docklands Sour | 26.5

bright, lively and effortlessly refreshing, the Docklands Sour is a vibrant cocktail that reflects the modern waterfront energy of Melbourne's Docklands

boatrockers raspberry gin, lime, raspberry, pineapple, mint

Fitzroy Old Fashioned | 27

a modern Melbourne twist on a timeless classic, the Fitzroy Old Fashioned captures the creative, slightly rebellious spirit of Fitzroy in a rich and layered whisky cocktail

starward two-fold whisky, marionette nocino, pineapple syrup, bitters (contains walnuts)

Brunswick Bramble | 27

zesty citrus, dark berry richness, and a refreshing finish that keeps you coming back for another sip. Like Brunswick itself, it's bold, expressive and effortlessly cool

east pole dry gin, marionette dry cassis, lemon juice, sugar & pomegranate syrup

Toorak Tiki | 27

a tropical cocktail with a refined twist, the Toorak Tiki brings together lush island flavours with distinctly Victorian ingredients - creating a drink that's both indulgent and sophisticated

penni ave burnt honey vodka, imbue distillery's 'the elixir' honey & vanilla liqueur, coconut, passionfruit

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free.
15% public holiday surcharge applies.

CLASSIC COCKTAILS

Pornstar Martini | 25.4

vanilla vodka, passionfruit liqueur, lemon,
passionfruit, with a side of sparkling

Espresso Martini | 25.5

vodka, coffee liqueur, little drippa cold drip coffee

Classic Margarita | 26.5

echuca gold agave spirit, orange curacao,
lime juice, grampians pink lake salt

Tommy's Margarita | 27.5

echuca gold agave, mabel agave syrup, lime juice

Lychee Martini | 26

vodka, lychee liqueur, lemon and lychee

French Martini | 25.5

fellow vodka, marionette mure, raspberry, pineapple, lime

Amaretto Sour | 26.5

white possum amaretto, lemon, wonderfoam

Cosmo | 26.5

fellow vodka, orange curacao, cranberry, lime

Whiskey Sour | 26

starward two-fold whiskey, lemon, sugar, bitters

CLASSIC COCKTAILS

Mojito | 25.5

jimmy rum silver, lime juice, sugar syrup,
mint & soda water

Vodka Martini | 25

grainshaker vodka & dry vermouth served
with a lemon zest

Gin Martini | 25

four pillars rare dry & dry vermouth served with olives

Long Island Iced Tea | 27.5

fellow vodka, east pole dry gin, jimmy rum silver,
echuca silver agave, marionette orange curacao,
sugar syrup, lime juice & pepsi

Manhattan | 26

gospel solera, sweet vermouth & bitters

Gimlet | 24

east pole dry gin, lime juice, sugar syrup

Dark N Stormy | 26

jimmy rum oaked, lime juice, strangelove ginger beer & bitters

Melbourne Negroni | 26

four pillars negroni gin, autonomy davidson plum apertivo,
maidenii sweet vermouth

SPRITZ

Tanica Spritz – 23

tanica aperitif, autonomy davo plum aperativo,
prosecco & lemonade

Limoncello Spritz – 22.5

zonzo estate limoncello, prosecco, soda

Passionate Thyme – 23.5

yuzu gin, passionfruit, thyme sugar & lemon juice

Moco Bloody Shiraz Spritz - 22.5

four pillars bloody shiraz gin, regal rogue wild rose
vermouth, sour plum

SHOTS

Pornstar Shot | 15.5

vanilla vodka, passionfruit liqueur,
lemon, passionfruit with a chaser of
sparkling

NON-ALCOHOLIC

Bees Knees | 20

mabel 0%, honey & cinnamon syrup,
lemon

Blood Orange & Thyme | 20

mabel 0%, blood orange, lime,
thyme, soda

Sippin Pretty | 18.5

mabel 0%, vanilla, passionfruit, lemon



CRAFT THE PERFECT G&T



Explore our carefully curated selection of gins from around Victoria, each bursting with character and craft. Pair your choice with our range of premium tonics, and let your creativity shine with our bespoke garnish options.

Select Your Gin

East Pole Gin Classic Dry \$15.1
Four Pillars Rare Dry \$16.7
Four Pillars Shiraz Gin \$16.7
Four Pillars Modern Australian \$16.5
Four Pillars Fresh Yuzu Gin \$17
Four Pillars Olive Leaf \$18
Four Pillars Spiced Negroni \$18
Four Pillars 58.8 Navy Strength Gin \$21
Bass & Flinders Gin 10 Wild & Spicy \$15.7
Bass & Flinders Gin Soft & Smooth \$16.2
Bass & Flinders x Yarra Botanica
Native Victorian Gin \$16.7
Tread Softly Natural Botanical Dry \$15.7
Ceres Distilling Co Dry Gin \$15.2
Ceres Distilling Co Pepperberry Gin \$15.5
Georges Dry Gin \$16.7
Boatrockers Original Gin \$16.2

Natural Distilling Limonene Hemp \$18.7
Patient Wolf Dry \$16.2
Patient Wolf Summer Thyme \$16.2
Bass & Flinders Angry Ant Gin \$23
Autonomy Quandong \$15.7
Natural Distilling Linalool Hemp \$17.7
Tread Softly Natural Botanical Pink \$16.2
Brunswick Aces Spades 40% \$16.2
Little Lon Proudfoot \$17.7
Little Lon Ginger Mick \$17.7
Little Lon Miss Yoko \$19.2
Boatrockers Raspberry Gin \$17.7
Boatrockers Jungle Gin \$17.7
Brogan's Way Strawberry & Cream Gin \$16.7

Pick Your Tonic

Strangelove Light Tonic Water +\$8.3
Strangelove Coastal Tonic +\$8.3
Strangelove Tonic No. 8 +\$8.3
Strangelove Dirty Tonic +\$8.3
Schweppes Tonic Water

Choose Your Garnishes

Fresh fruit/veg | orange, lime, lemon,
passionfruit, cucumber, olives,
raspberries

Herbs and flowers | rosemary, thyme,
mint, cinnamon stick, edible flowers



WINE

SMALL / LARGE / BOTTLE

SPARKLING

	SML	LRG	BTL
Pizzini Prosecco NV - Magnum (1500ml), King Valley, VIC			130
Dal Zotto 'Col Fondo' Prosecco NV, King Valley, VIC			88
Chandon Brut NV, Yarra Valley, VIC	17.5		85
Hare & Tortoise Prosecco NV, King Valley, VIC	16		81
Montalto Pennon Hill Sparkling Rose NV, Mornington Peninsula, VIC			67
Chandon Etoile NV, Multi Regional, VIC			215
T'Gallant Juliet Moscato, Mornington, VIC	17		85

WHITE

	SML	LRG	BTL
Montalto Estate Chardonnay			96
Pizzini Riesling	17	27	80
Sorrenberg Sauvignon Blanc Semillon			135
Harvest Moon Sauvignon Blanc, Nagambie, VIC	17	27.5	82
The Dagger Pinot Grigio, King Valley, VIC	17	27.5	83
Mount Langi 'Vine Road' Pinot Gris, Grampians, VIC	17.5	29	84
Seppelt Gruner Veltliner, Henty, VIC			85
Quealy Lina Lool Skin Contact White Blend			82
St Huberts Chardonnay, Yarra Valley, VIC	18.5	31	89
Coldstream Hills Single Vineyard 'Deer Farm' Chardonnay, Yarra Valley, VIC			70
Stonier Merricks Chardonnay, Mornington Peninsula, VIC			125

WINE

SMALL / LARGE / BOTTLE

ROSE

	SML	LRG	BTL
Port Phillip Estate 'Salasso' Rosé, Mornington Peninsula, VIC	18	30	90
Dominique Portet Fontaine Rose, Yarra Valley, VIC	17.5	29	84

RED

	SML	LRG	BTL
Storm & Saint Pinot Noir, Yarra Valley & Bendigo, VIC	16.5	27.5	79
Mulline Pinot Noir, Geelong, VIC			103
Paringa Estate 'Coronella' Pinot Noir, Mornington Peninsula, VIC	18.5	31	94
Giant Steps Pinot Noir, Yarra Valley, VIC			95
Airlie Bank Gamay Grenache, Yarra Valley, VIC	17	28.5	82
Bests Bin 1 Shiraz, Great Western, VIC			80
Thick As Thieves Nebbiolo, Murray Darling, VIC			145
Tellurian Redline Shiraz, Heathcote, VIC	17.5	29.5	84
Heathcote Estate Shiraz, Heathcote, VIC			130
Warramate Cabernet Merlot Malbec, Yarra Valley, VIC			90
Yarra Yering 'Agincourt' Cabernet Malbec, Yarra Valley, VIC			185

FOOD



SMALL BITES

Mussel Toast | 25

nduja sauce, sourdough bread, warrigal greens | A

Lightly Toasted Sourdough Bread | 11

cultured butter, lemon myrtle salt | LDO, V

Corn Croquettes | 23

corn cream, burnt corn, parmesan | LG

Crispy Potato Cake | 10

native sea herb salt, egg mayonnaise | LD, LG, V

Buratta | 23

NEW

mushroom ragu with burrata, crispy kale, wattle seed. | LG, V

Mount Zero Olives | 14.5

citrus zest, chilli & garlic | LG

Scallop Pastie | 18

cabbage, green peas, bechamel | A

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

BITES TO SHARE

Local Baked Brie | 32

sourdough pull-apart loaf, local honey, herb oil | V

Crispy Halloumi | 25

lemon myrtle oil, pepper berry honey, pear | LG, V

Calzone | 29

stoneground sourdough, scamorza, green olive,
roasted capsicum, basil

Beer-Battered Fish & Chips | 32

tartare sauce, pickled onion | LGO, A

Fried Chicken | 23

buttered hot sauce, house pickles, aioli | LG

Lake Entrance Calamari | 25

native spice salt, confit garlic, aioli, lemon | LD, LG, A

Roasted Leek | 23

plant based tarma, pickled oyster mushroom,
topped with croutons | LD, LGO, V, VG

Stoneground Sourdough Flatbread | 25

sweet potato hummus, charred capsicum cream, plant based sour cream,
native dukkah | LD, LGO, V, VG

Victorian Pork & Kangaroo Sausage Rolls | 24

salt bush, fermented tomato & davidson's plum jam

Victorian Lamb Cutlet | 22

curry sauce

SIDES

Hot Chips | 15

aioli or tomato sauce | LD, LG, V, VGO

Roast Pumpkin | 16

goat cheese citric dressing, sunflower fried, wattleseed, lime oil | LDO, LG, V, VGO

Rocket Salad | 15

pear, parmesan, vinaigrette | LDO, LG, V

SOURDOUGH PIZZA

Roast Chicken Pizza | 32

roast chicken, paprika, bbq plum sauce, pickled chillies, parmesan

Classic Tomato Pizza | 29

that's amore fior de latte, sugo, basil, scamorza, parmesan | LDO, LGO, V, VGO

Pepperoni Pizza | 32.5

sugo, parmesan, scamorza, pepperoni, red chillies, basil | LDO, LGO

Mushroom Pizza | 33

wattle bank oyster mushroom, herb & garlic oil, smoked scamorza, parmesan | LDO, LGO, V, VGO

Pork & Fennel Pizza | 32

western plains pork, honey, mascarpone, scamorza, rocket, parmesan | LDO, LGO

Prosciutto Pizza | 32.5

prosciutto, sugo, radicchio, pear, scamorza, parmesan | LDO, LGO

VG = Vegan | V = Vegetarian | LG = Low Gluten | LD = Low Dairy | VO = Vegetarian Option
VGO = Vegan Option | LGO = Low Gluten Option | LDO = Low Dairy Option
Seafood Origin: A = Australian | I = Imported | M = Mixed

GRAZING BOARDS

Charcuterie Board | 77

seasonal selection of 4 cured meats, house pickles, sourdough, cultured butter, fermented tomato chutney & mount zero olives | LDO, LGO

Charcuterie Plate | 38

seasonal selection of 4 cured meats, house pickles, sourdough & fermented tomato chutney | LDO, LGO

Cheese Board | 67

seasonal selection of 4 cheeses, house chutney, wattle crackers, sourdough, mixed fruit | LGO, V

Local Cheese Plate | 33

seasonal selection of 4 cheeses, house chutney, wattleseed crackers, sourdough & fruit | LGO, V

DESSERT

Chocolate Sponge Cake | 16

hot chocolate sauce, poach pear, rosella | V, VGO



Order & Pay on your phone

We'll bring it to you.

Got The Pass App? Simply open the app & choose how to order.

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