

# restaurant botanica

## Signature Menu

### Amuse

Pea croquette, mint, ewe yoghurt, Binnorie  
fetta  
*Mistletoe Reserve Semillon 2015*

Smoked mussels, white anchovies, cucumber,  
anise myrtle sorbet  
*Keith Tulloch PerDiem Pinot Gris 2017*

Ocean trout, samphire, dill, saffron, lemon  
*Small Harvest Chardonnay 2016*

Venison, fig, leek, garden beans, chocolate  
*David Hook De Novo Rosso 2015*

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Limoncello snow  
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Dark chocolate, malt, coffee, raspberry,  
Jerusalem artichoke ice cream  
*Mistletoe Petite Muscat 2015*

Additional Cheese Course \$10 per person

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