

restaurant botanica

our privilege

At Restaurant Botanica we believe we are privileged to be located in Australia's oldest and most historic wine region. Restaurant Botanica is quintessentially Hunter, with our vineyard location and stunning views out to the Brokenback mountain range, we are co-located with our own luxury wine retreat, Spicers Vineyards Estate.

We have created a modern menu that reflects simplicity, fresh produce and our own kitchen garden, and pair it with a wine list offering a broad range of regional icons and international favourites. We seek opportunity to share our local knowledge with you, so please allow us to introduce you to some of our very good wine friends.

Be it for a celebration, a romantic interlude, a wine focussed getaway or just a relaxing meal, Restaurant Botanica's warm hospitality, light filled interior, open fireplaces in winter, and live music on Sunday lunches are all designed to make you feel right at home.

Live, laugh and enjoy great food and wine - welcome to Restaurant Botanica

2 Course Experience \$69 per person

3 Course Experience \$79 per person

10% surcharge on Public Holidays

a chef's garden

"To plant a garden is to believe in tomorrow" Audrey Hepburn

Our ever growing kitchen garden provides constant inspiration for our menu and our daily lives. Planted and planned by our Head Chef, Matthew Bremerkamp, Matthew uses only heirloom seeds and follows the flow of the biodynamic calendar to present you with fresh produce.

artisan breads

Here at Restaurant Botanica we bake fresh traditional ciabatta and sour dough breads for enjoyment. Our owners have sourced organic stone ground flours from Demeter Farm Mill in Gunnedah, NSW. The original starter culture for our sour dough is over 150 years old and our team use only artisan techniques and natural sea salts to bring us this delicious treat every day

Passionate Owners - Jude & Graham Turner

Head Chef – Matthew Bremerkamp

Restaurant Manager – Sara Wennerblom

Amuse

entree

Smoked mussels, white anchovies, cucumber, anise myrtle sorbet

Beef carpaccio, asparagus, porcini, truffle, Manchego, olive

Burrata, carrot jam, walnuts, paprika, garden leaf

Wild caught NZ langoustine, gnocchi, prawn butter, chilli, finger lime, tomato

Pea croquette, mint, ewe yoghurt, Binnorie fetta

Robata grilled scallops, leekchi, pickled ginger, wild puffed rice and miso corn

Duck liver parfait, garden pickles, sourdough crisps

Vegetarian menu available

We also offer a fresh and tasty children's menu

main

Ocean trout, samphire, dill, saffron, lemon

Venison, fig, leek, garden beans, chocolate

Robata grilled beef fillet, shimeji, charred onion, mushroom ketchup

Pistachio and cumin crusted lamb, potato, yoghurt, asparagus, pomegranate

Wagyu beef cheek, tomato, pea, mint, goats curd

Pork belly, apple, almond, snow pea

Duck, broccolini, orange sabayon, apple, hazelnuts

additions \$7

Vegetables from our garden - leaf salad - fries

Vegetarian menu available

dessert

Coconut ice cream, passionfruit, pineapple, white chocolate

Dark chocolate, malt, coffee, raspberry, Jerusalem artichoke ice cream

Beignets, grape, hazelnut, mascarpone, Pedro Ximenez

Liquor affogato, vanilla ice cream, Frangelico, espresso, house cookies

A taste of cheese - 65 grams of one style of cheese

additions

A taste of cheese - 65 grams of one style of cheese 16.00

Cheese selection to share - three different styles of cheese 32.00

tea & coffee

Peaberrys Coffee Roasters Newcastle, NSW

T2 loose leaf tea

English Breakfast
Orange Peako
Organic Sencha
White Jasmine

Earl Grey
Just Peppermint
Chamomile
Lemongrass and Ginger

French Earl Grey
Organic Chai
Relax blend
Pumping Pomegranate

Signature Menu

\$110 per person

\$155 per person with matched wine experience

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

The Signature menu has been designed for the enjoyment of the entire table

Vegetarian Signature Menu

\$110 per person

\$155 per person with matched Hunter Valley wine experience

Amuse

Pea croquette, mint, ewe yoghurt, Binnorie fetta

Mistletoe Reserve Semillon 2015

Today's soup, grilled haloumi, red wine reduction, garden herbs

Keith Tulloch PerDiem Pinot Gris 2017

Spiced cauliflower, farro, orange, pomegranate, Binnorie fetta

Small Harvest Chardonnay 2016

Lentil and walnut log, tomato, carrot, pea, mint, goats curd

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