

restaurant botanica

2 Course Experience \$69 per person

3 Course Experience \$79 per person

10% surcharge on Public Holidays

Feeling peckish?

Grilled flat bread, baba ganoush, hummus, tahina 14

Antipasti share plate for two 55

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

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 vegetables - leaf salad - fries \$7

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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

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Cheese selection to share – three different styles of cheese 32

Cocktail Carafe 32

Pimm's No.1 Cup, ginger ale, lemonade, cucumber, fresh mint

Campari, soda, fresh orange and apple

Rosé Sangria - rosé, soda, lemonade, strawberries and citrus

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