

restaurant
botanica

Signature Menu

Amuse

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

Robata grilled scallops, leekchi, pickled ginger, wild puffed rice and miso corn
Keith Tulloch Per Diem Pinot Gris 2017

Ocean trout, karkalla, dill, saffron, lemon
Pretty Dog Vineyard Chardonnay 2017

Duck, broccolini, orange sabayon, apple, hazelnuts
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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Vegetarian
Signature Menu

Amuse

Pea croquette, mint, ewe yoghurt, Binnorie fetta

Mistletoe Reserve Semillon 2015

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

Keith Tulloch Per Diem Pinot Gris 2017

Spiced cauliflower, farro, orange, pomegranate, Binnorie fetta

Pretty Dog Vineyard Chardonnay 2017

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

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Vegan
Signature Menu

Amuse

Pea croquette, mint, flaxseed, yoghurt

Mistletoe Reserve Semillon 2015

King brown mushroom, oregano, black garlic

Keith Tulloch PerDiem Pinot Gris 2017

Spiced cauliflower, farro, orange, pomegranate

Pretty Dog Vineyard Chardonnay 2017

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

David Hook De Novo Rosso 2015

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Limoncello snow

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Coconut ice cream, passionfruit, pineapple

Mistletoe Petite Muscat 2015