

# restaurant botanica

2 Course Experience \$69 per person

3 Course Experience \$79 per person

*10% surcharge on Public Holidays*

## Entree

Truffled potato, smoked yolk, asparagus, hazelnut cream

Butter poached Fraser isle spanner crab, saffron rouille, bisque

Wagyu beef tartare, coal roasted beetroots, onion buttermilk, sorrel oil

Hay roasted celeriac, aged ham, celeriac jus, cheese oil

Comté, artichoke, Semillon pear, truffled honey, roasted walnut tarator

## Main

Market fish, creamed leek, pickled kohlrabi, spring bay mussels, vin blanc

Pork, burnt butter roasted pumpkin, smoked pecans, orange and clove

Cabernet braised wagyu beef cheek, mushrooms, onions, potato puree

Corn fed chicken, kipflers, greens and grapes, Semillon mustard sauce

Duck, salt baked carrots, seeds and whey, berry De Novo Rosso jus

Additions market vegetables - leaf salad - fries \$7

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## Dessert

Milk & Honey- milk ice, crème fraiche, Paxton honeycomb

Dark chocolate cocoa, Muscat pears, pear sorbet

Blood orange cheesecake, rosemary streusel, botrytis cream

Cheese tasting, Shiraz paste, condiments

## Cocktail Carafe 32

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

Never Enough Thyme – Gin, St Germain Elderflower, lemon, thyme, soda

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

Pumping Pomegranita – Vodka, PAMA Pomegranate Liqueur, lime, sugar, pomegranate

Campari or Aperol Spritz – Campari/Aperol, sparkling wine, soda, orange

## Tea & Coffee

KoKo Coffee Roasters – Mermaid Beach, QLD

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