

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.

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 passionate chefs, Botanica uses only heirloom seeds and follows the flow of the biodynamic calendar to present to you with fresh produce.

Artisan breads

Here at Restaurant Botanica we bake fresh traditional ciabatta and sour dough breads for your 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. We serve our breads with house made burnt honey butter and Hunter Valley Shiraz infused salt.

Passionate Owners - Jude & Graham Turner

Restaurant Manager - Sara Wennerblom

Head Chef – Shayne Mansfield

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

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3 Course Experience \$79pp
5 Course Degustation Menu \$110pp
5 Course Degustation with matched wines \$155pp

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 \$7 market vegetables - leaf salad – fries

10% surcharge applies on public holidays

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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

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