

# restaurant botanica

## Plant Based Menu

2 Course Experience \$69 per person  
3 Course Experience \$79 per person

*10% surcharge on Public Holidays*

### Entrée

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

Hay roasted celeriac, plant jus, cashew oil

Coal roasted beetroot tartare, sorrel oil, sauce romesco

### Main

Forrest mushroom risotto

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

BBQ baby cos, kiplers, greens and grapes, Semillon mustard sauce

Additions - 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