

# restaurant botanica

## Plant based 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

## Plant based main

Forrest mushroom risotto

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

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

## Plant Based 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