

restaurant  
**botanica**

Plant based signature menu

\$110 per person  
\$155 with matched wines per person

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

*Vinden Estate Semillon 2017*

Coal roasted beetroot tartare, sorrel oil, sauce romesco

*Keith Tulloch PerDiem Pinot Gris 2017*

Hay roasted celeriac, plant jus, cashew oil

*Pretty Dog Vineyard Chardonnay 2017*

Cauliflower, smoked pecan, pumpkin, sage, orange & clove

*Tyrrell's Special Release Pinot Noir 2017*

Chocolate mousse, puffed grains, burnt orange, pear sorbet

*Mistletoe Petite Muscat 2015*