

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 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 with Sunday lunches are all designed to make you feel right at home.

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

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 you with fresh produce.

artisan breads

Here at Restaurant Botanica we bake fresh traditional ciabatta and sourdough 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 sourdough is over 150 years old and our team use only artisan techniques and natural sea salts to bring you this delicious treat every day. We serve our breads with house made burnt honey butter and Hunter Valley Shiraz infused salt.

Restaurant Botanica welcomes children however we do not offer a children's menu.

restaurant botanica

three course experience \$79 per person

five course signature experience \$110 per person

five course signature with matched wines \$165 per person

10% surcharge on public holidays

five course signature

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Tamburlaine Gewurztraminer 2017

Butter poached Fraser Isle spanner crab, saffron rouille, bouillabaisse

Keith Tulloch Per Diem Pinot Gris 2017

Roasted swede, fennel, cured pork neck

Pretty Dog Vineyard Chardonnay 2017

Braised short rib, BBQ young vegetables, oyster cream, malted beer jus

Peppertree Cabernet Sauvignon 2015

Red wine balsamic strawberries, strawberry curd, shortcake, egg white

Mistletoe Petite Muscat 2015

The signature menu has been designed for the enjoyment of the entire table.

Especially recommended for groups of eight or more.

restaurant botanica

three course experience

entrée

Truffled potato, smoked yolk, asparagus, hazelnut cream

Butter poached Fraser Isle spanner crab, saffron rouille, bouillabaisse

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

Roasted swede, fennel, cured pork neck

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

main

Market fish, cauliflower, black garlic, Murphy's Semillon vin blanc

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

Wagyu tri tip, mushrooms, onions, potato puree

Little Hill Farm chicken, kipflers, greens and grapes, Semillon mustard sauce

Duck, salt baked carrots, seeds and whey, berry Barbera jus

additions \$7

Leaf salad, house pickles

Duck fat potatoes, confit garlic

Green beans, shallot vinegar dressing

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dessert

Milk & Honey- milk ice, crème fraiche, Little Hill Farm honeycomb
Belgian dark chocolate, Muscat pears, pear sorbet
Red wine balsamic strawberries, strawberry curd, shortcake, egg white
Cheese tasting, Shiraz paste, condiments

Tea & Coffee

KoKo Coffee Roasters – Mermaid Beach, QLD

T2 Loose Leaf Tea

English Breakfast	Just Peppermint	Relax Blend
Earl Grey	Organic Chai	White Jasmine
French Earl Grey	Organic Sencha	Lemongrass and Ginger
Orange Pekoe	Chamomile	Pumping Pomegranate

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plant based dinner menu

three course experience \$79 per person

five course signature experience \$110 per person

five course signature with matched wines \$165 per person

10% surcharge on public holidays

five course plant based signature

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Tamburlaine Gewurztraminer 2017

Coal roasted beetroot tartare, sorrel oil, sauce romesco

Keith Tulloch Per Diem Pinot Gris 2017

Roasted swede, fennel

Pretty Dog Vineyard Chardonnay 2017

Cauliflower, smoked pecans, pumpkin, sage, orange and clove

Peppertree Cabernet Sauvignon 2015

Red wine balsamic strawberries, strawberry curd, shortcake, egg white

Mistletoe Petite Muscat 2015

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three course plant based experience

entrée

Coal roasted beetroot tartare, sorrel oil, sauce romesco

Roasted swede, fennel

Comté, artichoke, semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

main

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

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

Seeds, buttermilk, salt baked carrots, berry Barbera jus

additions \$7

Leaf salad, house pickles

Duck fat potatoes, confit garlic

Green beans, shallot vinegar dressing

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dessert

Milk & Honey- milk ice, crème fraiche, Little Hill Farm honeycomb
Belgian dark chocolate, Muscat pears, pear sorbet
Red wine balsamic strawberries, strawberry curd, shortcake, egg white
Cheese tasting, Shiraz paste, condiments

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