

# 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.

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3 COURSE À LA CARTE \$85pp

## entrée

Beef fat prawns, smoked eggplant yoghurt, fermented garlic honey

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

Roasted swede, fennel, aged ham

Comté, Semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Confit duck leg terrine, shiraz gastrique, smoked yolk, duck fat brioche

## main

Gruyere crusted market fish, saffron rouille, baby kale, reduced whey, parsley oil

Local pig, red wine braised cabbage, charcoal roasted apple, orange and clove sauce

Rump cap, braised ox tail, marrow, truffled potato dauphinoise,  
shiraz beef sauce, beer braised onion rings

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

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

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## plant-based entrée

Comté, Semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Roasted swede, fennel

Coal roasted beetroot tartare, sorrel oil, sauce romesco

## plant-based main

Seeds, buttermilk, salt baked carrots, berry Barbera jus

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

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

## dessert

Honey lavender posset, calamondin, porridge ice cream

*It's been a Rocky Road...*

chocolate parfait, smoked peanut brittle, rose water marshmallow, raspberry jelly,  
pistachio ice cream

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

Cheese tasting, Shiraz paste, condiments

## additions \$12

– Leaf salad, house pickles – duck fat potatoes, confit garlic –

– green beans, shallot vinegar dressing –

restaurant  
**botanica**

Chef's signature experience \$110pp

**\$175PP WITH MATCHING BEVERAGES**

Comté, Semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Beef fat prawns, smoked eggplant yoghurt, fermented garlic honey

Roasted swede, fennel, aged ham

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

*Broken vineyard*

crystallised chocolate, grapes, Botrytis cream, Muscat pear

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plant-based

Chef's signature experience \$110pp

**\$175PP WITH MATCHING BEVERAGES**

Comté, Semillon pear, truffled Little Hill Farm honey, roasted walnut tarator

Coal roasted beetroot tartare, sorrel oil, sauce romesco

Roasted swede, fennel

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

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