

restaurant botanica

A la carte menu

Marinated Mount Zero olives (150g) 9

Entree

Grilled vegetable tart, marinated feta, salsa verde 24

Wild caught, Eden Kingfish ceviche, grapefruit, finger limes, chive 25

Wood roasted Wollongong calamari, capers, zucchini, herb oil 24

Free range pork and pistachio terrine, piccalilli & chargrilled sourdough 24

Main

Tortellini of mixed mushrooms, lentils & preserved truffle 39

Confit Redgate duck leg, red cabbage & southern downs hazelnuts 41

Pan fried fish of the day, spiced mussels, creamed garden vegetables 42

Shiraz braised Manning Valley beef, parsnip puree, bourguignon garnish, English spinach 43

Sides

Botanica garden salad 8

Triple cooked potatoes, confit garlic & thyme 12

Dessert

Lemon & pine nut tart, honeyed mascarpone cream 16

Swiss roll, seasonal fruit jam, vanilla custard 15

Dark chocolate mousse, spiced quince, tokay ice cream 16

Cheeses 35