

restaurant botanica

Vegetarian A la carte menu

(v) denotes Vegan

Marinated Mount Zero olives (150g) 9

Entree

Grilled vegetable tart, marinated feta, salsa verde 24

Coal grilled zucchini, capers, lemon, creme fraiche 23

Roasted celeriac, pickled rhubarb & black garlic (v) 23

Main

Tortellini of mixed mushrooms, lentils & preserved truffle 39

Grilled & braised red cabbage, lilly pillies, plum & hazelnuts (v) 37

Honey glazed parsnips, braised lentils, parsnip puree, English spinach 39

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

Coconut panna cotta, fruit jam, orange sorbet (v) 14

Cheeses 35

Tyrrell's Special Aged Tawny | Hunter Valley, NSW