

# restaurant botanica

## A la carte

*Suggested pairings*

*(v) denotes Vegan*

**Marinated Mount Zero olives (150g) 9**

## Entree

**Spring vegetable tart, cow's milk ricotta, tomato 24**

*Keith Tulloch Pinot Gris | Hunter Valley, NSW 2019*

**Char grilled asparagus, poached egg, rocket and pine nut pesto 23**

*Silkman 'Blackberry' Semillon | Hunter Valley, NSW 2014*

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

*Margan 'Rose & Bramble' | Hunter Valley, NSW 2020*

## Main

**Tortellini of mixed mushrooms, lentils & preserved truffle 39**

*Tintilla Sangiovese/Merlot | Hunter Valley, NSW 2019*

**Wood roasted heirloom carrot, rainbow chard, confit onion (v) 37**

*Tyrrell's 'Special Release' Pinot Noir | Hunter Valley, NSW 2018*

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

*Silkman Reserve Shiraz/Pinot | Hunter Valley, NSW 2018*

## Sides

**Botanica garden salad 8**

**Triple cooked potatoes, confit garlic & thyme 12**

## Dessert

**Lemon & pine nut tart, honeyed mascarpone cream 16**

*Rockford Cane Cut Semillon | Barossa Valley, SA 2012*

**Carrot cake, walnuts, vanilla custard 15**

*Mistletoe 'Mistela' Fortified Semillon | Hunter Valley NV*

**Warm chocolate torte, dulce de leche, salted caramel 16**

*Campbell's 'Classic' Topaque | Rutherglen, VIC N.V.*

**Plant based 'pavlova', coconut mousse (v) 14**

*Keith Tulloch 'Botrytis' Semillon | Hunter Valley, NSW 2017*

**Bread and whipped butter \$3 per person**

## Cheeses 35

*Tyrrell's Special Aged Tawny | Hunter Valley, NSW*

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## Aperitif

Gin | *We hold a wide variety of Australian and international gin served with your choice of tonic.*

Champagne Taittinger | Reims, FRA N.V. 24/145

## Cocktails 22

**Aviation** | *Archie rose gin, Luxardo Maraschino Liqueur, Massenez Creme de Violette, Lemon Juice*

**Margarita** | *Espolon Tequila, Lime Juice, Cointreau*

**Negroni** | *Poor Toms gin, Carpano Antica Formula Vermouth, Campari*

**Mai tai** | *Havana Club 7y, Cointreau, Almond, Lime Juice*

## Wine by the glass

**Pinot Gris** Keith Tulloch | Hunter Valley, NSW 2019 14/49

**Riesling** Charteris | Central Otago, NZ 2016 16/70

**Semillon** Thomas 'Braemore' | Hunter Valley, NSW 2019 16/75

**Semillon** Silkman 'Blackberry' | Hunter Valley, NSW 2014 25/110

**Chardonnay** M&J Becker 'Ablington' | Hunter Valley, NSW 2019 21/95

**Rose** Margan 'Rose & Bramble' | Hunter Valley, NSW 2020 15/65

**Pinot Noir** Tyrrell's 'Special Release' | Hunter Valley, NSW 2018 15/68

**Shiraz/Pinot Noir** Silkman Reserve | Hunter Valley, NSW 2018 20/90

**Sangiovese/Merlot** Tintilla | Hunter Valley, NSW 2018 16/74

**Barbera** Margan | Hunter Valley, NSW 2018 17/75

**Tempranillo** Glandore 'TPR' | Hunter Valley, NSW 2014 18/80

**Shiraz** Vinden Headcase 'Single Barrel #1' | Hunter Valley, NSW 2019 25/110

**A selection of local IronBark Beers are available**

Scan for full wine list

