



“Our team merges classic French technique with culinary curiosity, delivering playful dishes that champions Australian grown ingredients.”

Mother’s Day at Restaurant Botanica

SNACKS

House marinated Alto Misto olives (v) 9

Our steamed milk buns

Lobster, citrus mayo & dill 25

- or -

Buttermilk fried oyster mushrooms, pickled cucumber, mayo (v) 15

ENTRÉES

Confit octopus, sauce vierge, ruby grapefruit, preserved lemon

Beef tartare, cured yolk, tomato & capsicum sauce, salt & vinegar potato crisps

Caramelised onion tart, cheddar, balsamic, onion ash (v)

MAINS

Pan seared barramundi, herb risotto, salsa verde

Homemade gnocchi, wild mushrooms, mushroom ketchup, saltbush (v)

MBS3+ Little Joe’s Bavette Steak, onion soubise, charred baby leeks, red wine jus

- or with -

300g MBS3+ Manning Valley Scotch Fillet

(supplement 25)

- or with -

200g MBS8+ Shiro Kin Full Blood Wagyu Sirloin

(supplement 75)

SIDES 14

Roasted squash, pickled fennel, goats cheese, garden herbs, lemon myrtle dressing (v)

Shoestring fries with truffle butter & parsley (v)

DESSERTS

Muscovado mousse, chocolate financier, vegemite caramel, sourdough ice cream

‘Snickers’ - chocolate, peanut, coconut caramel, oat milk sorbet, lemon

Murcia al vino, pickled grapes, spiced nut granola, Adina extra virgin olive oil, turmeric crackers

3 COURSES 110

Please inform a member of our team if you have any dietary requirements or allergies.

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