

*“Using Australian produce, our team combines classic technique with culinary exploration, blending influences from France and the Far East”*

---

## Christmas in July

### snacks

house marinated Alto Misto olives (v) | 9

lobster, citrus mayo, dill, avruga caviar, homemade milk bun | 25

### entrée

grilled octopus, potato tuile, black garlic, szechuan & chilli oil

*or*

marinated Yamba prawns, dashi consommé, pickled radish, smoked soy

### main

murray cod, pomme purée, lobster bisque, fennel

*or*

mbs4+ Little Joe's bavette steak, jerusalem artichoke, confit onion, red wine jus

### sides

roasted brussel sprouts, brown butter, hazelnuts (v) | 14

shoestring fries with truffle butter & parsley (v) | 14

### pre-dessert

two of a kind shiraz mulled wine granita

### dessert

rhubarb, streusel, lavender, vanilla bean ice-cream

*or*

chocolate olive oil mousse, rum & raisin, candied nuts

### three courses | 109

*per person, including tea & coffee*

Please inform us if you have any allergies or dietary requirements, we are very happy to offer alternatives.

@restaurantbotanica | @spicers.vineyards.estate