

snacks

homemade ciabatta, whipped ricotta & honey

house marinated greek mammoth olives

buñuelos, crispy prosciutto, lemon myrtle

entree

yamba prawns, wasabi, peas, tare

confit chicken, corn velouté, miso, crackle

main

roasted barramundi, barley, curry, smoked cod

~ *or* ~

8hr little joe short rib, bois boudran, greens, pomme purée

dessert

date pudding, caramel foam, mandarin

95 per person | *minimum two guests*

Please inform us if you have any allergies or dietary requirements.

@restaurantbotanica | @spicers.vineyards.estate