

Menu du Jour

70pp

Beef tartare, cured egg yolk, tomato, salt & vinegar chips

Tyrrells 'HVD' Aged release Semillon 2015

Clonakilla Viognier | Canberra District, NSW 2019

or

Hiramasa kingfish ceviche, finger lime, citrus

Thomas Wines 'Synergy' Semillon 2021

Trimbach pinot blanc | Alsace, FR 2016

King George whiting, dauphinoise potato, oyster cream, Jerusalem artichoke

Scarborough 'Yellow label' Chardonnay 2018

Maison des Hates Chablis 1er cru 'Beauroy' | Burgundy, FR 2017

or

Coq au Vin, speck, swiss brown mushrooms, spinach

M&J Becker syrah 2019

Jaeger Defaix Rully Rouge 1er Cru 'Clos du Chapitre' | Burgundy, FR 2016

Iles Flottante - poached meringue, crème anglaise, caramel

Keith Tulloch Botrytis Semillon 2020

Carmes de Rieussec Sauternes | Bordeaux, FR 2018

or

Burnt honey ice cream, anzac biscuit, honeycomb, mandarin

Margan Botrytis Semillon 2020

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

Wine matches

Hyper local 30pp - Wines produced within 20km of the Restaurant

Premium 60pp - A selection of wines from home and abroad

restaurant
botanica