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**Beef tartare, cured egg yolk, tomato, salt and vinegar chips**

Tyrrells 'HVD' Aged release Semillon 2015

*Clonakilla Viognier | Eden Valley, SA 2020*

or

**63°C Little Hill Farm hens' egg, artichoke, jus gras, truffle**

M&J Becker 'Tralee Vineyards' Pinot Meunier 2019

*Charteris Pinot Noir | Central Otago, NZ 2019*

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**Housemade potato gnocchi, wild mushrooms, Binnoire feta,**

Vinden Headcase Shiraz Nouveau 2020

*La Crema Pinot Noir | Willamette Valley, Oregon 2019*

or

**Jack's Creek wagyu beef cheek, speck, mushroom, garden spinach**

M&J Becker syrah 2019

*E. Guigal Hermitage | Rhone, FR 2015*

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**Iles Flottante - poached meringue, crème anglaise, caramel**

Keith Tulloch Botrytis Semillon 2020

*Carmes de Rieussec Sauternes | Bordeaux, FR 2018*

or

**Whiskey poached pear, honey, oats, vanilla**

Margan Botrytis Semillon 2021

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

# restaurant botanica

## Wine matches

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

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

*This menu is subject to change.*