

restaurant
botanica

Tasting Menu | \$130

Wine Pairing | \$80

Lobster roll - steamed milk bun, citrus mayo, dill
Clos Clare Riesling 2015

Kingfish ceviche, finger lime, citrus
Hart & Hunter Semillon, Hunter Valley, 2021

Heirloom tomato, stracciatella, strawberry,
balsamic
Vinden Headcase Spinning Away Rose

Jacks Creek mbs2+ sirloin, peppercorn, parsnip,
horseradish
Brokenwood HV, Hunter Valley, 2019

Woombye ash brie, candied walnut, Botanica
honey \$10 additional
Pedro Ximenez, Spain NV \$8 additional

Raspberry and almond tart, pickled rhubarb,
vanilla ice cream
Mistletoe Petit Muscat, Hunter Valley