

restaurant  
**botanica**

**Tasting Menu | \$110**  
**Wine Pairing | \$80**

Beetroot tartare, salt and vinegar chips  
*Tyrrell's HVD, Aged release Semillon 2015*

Salad Nicoise - 63°C egg, potato, green beans, olive  
*Scarborough Chardonnay, Hunter Valley 2019*

Charred Broccolini, pickled onion, cashew nut  
*Vinden Headcase Spinning Away Rose, Hunter Valley 2021*

House made potato gnocchi, roasted heirloom  
tomato, feta basil  
*Margan Barbera, 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*