

“Using Australian produce, our team combines classic technique with culinary exploration, blending influences from France and the Far East”

snacks

house marinated Alto Misto olives (v) | 9

lobster, citrus mayo, dill, avruga caviar, homemade milk bun | 25

entrée

grilled octopus, potato tuile, black garlic, szechuan & chilli oil

beef tartare, cured yolk, capsicum sauce, salt & vinegar potato crisps

Yamba prawns, dashi, pickled radish, smoked soy

zucchini flower, ricotta, green olive pistou, walnuts (v)

main

roast butternut squash, red onion marmalade, spiced nut granola, coconut labneh (v)

murray cod, pomme purée, lobster bisque, fennel

duck & prosciutto roulade, pickled cabbage, black pepper, brandy & orange jus

mbs4+ Little Joe's bavette steak, jerusalem artichoke, confit onion, red wine jus

- or with -

300g mbs4+ Manning Valley scotch fillet

supplement 25

- or with -

200g mbs8+ Shiro Kin full blood wagyu sirloin

supplement 75

sides

grilled cos lettuce salad, anchovies, parmesan, sourdough croutons | 14

roasted brussel sprouts, brown butter, hazelnuts (v) | 14

shoestring fries with truffle butter & parsley (v) | 14

dessert

rhubarb, streusel, lavender, spiced almond ice-cream

buttered popcorn ice-cream, miso caramel & mandarin

chocolate olive oil mousse, rum & raisin, candied nuts

yuzu curd, meringue, filo, black sesame ice-cream

selection of cheese, spiced prunes, walnuts, crackers

murcia al vino, spiced nut granola, turmeric crackers

three courses | 109

per person, to be enjoyed by the whole table

Please inform us if you have any allergies or dietary requirements, we are very happy to offer alternatives.

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