

**'housemade ciabatta, whipped butter & crudités'**

**pickled & fried oyster mushrooms**

wasabi ketchup

*2022 Usher Tinkler 'La Volpe' Prosecco | Hunter Valley, NSW*

**charred watermelon**

ponzu, almond, feta

*2022 Gewürztraminer, James Edward | Tumbarumba, NSW*

**grilled heirloom cauliflower**

chilli, cumin, lemon

*2022, Sémillon, Château Pato | Hunter Valley, NSW*

**king brown mushroom**

miso, wombok

*2018, Shiraz, Mount Pleasant 'Estate' | Hunter Valley, NSW*

**coconut & kaffir tapioca**

mango, passionfruit

*2016, Dessert Sémillon, Elbourne 'The Silkie' | Hunter Valley, NSW*

**five courses | 130**

*per person, to be enjoyed by the whole table*

**curated wine pairing | 69**

*per person, pouring at 100ml per course & 60ml for dessert*

**zero libations pairing | 39**

*per person, perfect pairing without the alcohol*

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

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