

snacks

house marinated alto misto olives (v) | 10

lobster roll, citrus mayo, dill, avruga caviar, homemade milk bun | 15

crispy chicken, gochujang glaze | 18

pickled & fried oyster mushrooms, wasabi ketchup (v) | 15

entrée

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

duck liver parfait mille feuille, estate cumquat, sémillon jelly

charred watermelon, ponzu, almond, feta (v)

fresh tuna, furikake, smoked soy, wasabi mayo

main

king brown mushroom, miso, black garlic, wombok (v)

ōra king salmon, peas, porcini vinaigrette & radish

pyrenees shire lamb rump, cauliflower & xo sauce

200g mbs4+ little joe's striploin, pomme purée, marrow butter, hunter shiraz jus

- or with -

300g mbs4+ portoro scotch fillet

supplement 25

- or with -

200g mbs8+ phoenix farm wagyu sirloin

supplement 75

sides

pepper leaf salad, pecorino & caramelised lemon (v) | 12

roasted fennel, kale, cress, miso (v) | 14

twice-cooked potatoes, black garlic & chives (v) | 14

fries with nduja & reggiano | 15

dessert

tres leche, strawberry, tonka bean ice cream

milk chocolate semifreddo, blackberry, lavender

coconut & kaffir tapioca, mango, passionfruit (ve)

whipped feta, balsamic, fig, potato chips

selection of cheese, spiced prunes, walnuts, crackers

three courses | 110

two courses | 95

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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